STIC Search Report
Biotech-Chem Library

STIC Database Tracking Number: 172745

TO: Ralph J Gitomer **Location: REM-3C18** **Art Unit: 1655** **Thursday, December 15, 2005** **Case Serial Number: 10/800824**	**From: Alex Waclawiw** **Location: Biotech-Chem Library** **Rem 1A71** **Phone: 272-2534** **Alexandra.waclawiw@uspto.gov**

Search Notes

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=> D HIS FUL

     FILE 'CAPLUS' ENTERED AT 10:25:26 ON 15 DEC 2005
L1          2206 SEA ABB=ON  PLU=ON  ALLELOCHEMICAL?/OBI OR ALLOMONE#/OBI OR
                 KAIROMONE#/OBI OR SYNOMONE#/OBI OR ECTOHORMONE#/OBI OR
                 SEMIOCHEMICAL#/OBI
L2         15099 SEA ABB=ON  PLU=ON  PHEROMONE#/OBI OR SEX/OBI (L) ATTRACTANT?/O
                 BI
L3        590149 SEA ABB=ON  PLU=ON  MICROORGANISM?/OBI OR BACTERIA?/OBI OR
                 MICROB?/OBI
L4         43999 SEA ABB=ON  PLU=ON  FLAVOR?/OBI
L5          8429 SEA ABB=ON  PLU=ON  FLAVORING MATERIALS/CT

     FILE 'HCAPLUS' ENTERED AT 10:28:30 ON 15 DEC 2005
L6         21432 SEA ABB=ON  PLU=ON  FLAVORING MATERIALS+NT/CT

     FILE 'CAPLUS' ENTERED AT 10:29:04 ON 15 DEC 2005
L7         16950 SEA ABB=ON  PLU=ON  L1 OR L2
L8          2311 SEA ABB=ON  PLU=ON  L7 AND L3
L9             4 SEA ABB=ON  PLU=ON  L8 AND L5
                 D SCAN
                 E ANTIMICROBIAL AGENTS/CT
                 E E3+ALL

     FILE 'HCAPLUS' ENTERED AT 10:31:13 ON 15 DEC 2005
                 E ANTI-INFECTIVE AGENTS/CT
                 E E3+ALL
L10       324259 SEA ABB=ON  PLU=ON  ANTI-INFECTIVE AGENTS+NT/CT
L11        21432 SEA ABB=ON  PLU=ON  FLAVORING MATERIALS+NT/CT
L12       590149 SEA ABB=ON  PLU=ON  MICROORGANISM?/OBI OR BACTERIA?/OBI OR
                 MICROB?/OBI
L13           93 SEA ABB=ON  PLU=ON  L12 AND L11 AND L10
L14         2206 SEA ABB=ON  PLU=ON  ALLELOCHEMICAL?/OBI OR ALLOMONE#/OBI OR
                 KAIROMONE#/OBI OR SYNOMONE#/OBI OR ECTOHORMONE#/OBI OR
                 SEMIOCHEMICAL#/OBI
L15        15099 SEA ABB=ON  PLU=ON  PHEROMONE#/OBI OR SEX/OBI (L) ATTRACTANT?/O
                 BI
L16            2 SEA ABB=ON  PLU=ON  L13 AND ((L14 OR L15))
L17           49 SEA ABB=ON  PLU=ON  L13 AND 63/SC,SX
L18        16397 SEA ABB=ON  PLU=ON  DETER/OBI OR DETER!NT#/OBI OR ATTRACT?/OBI
                 OR KILL/OBI
L19            4 SEA ABB=ON  PLU=ON  L18 AND L17
L20            4 SEA ABB=ON  PLU=ON  L18 AND L13
L21          254 SEA ABB=ON  PLU=ON  L12 (L) L18
L22            4 SEA ABB=ON  PLU=ON  L21 AND L13
L23            4 SEA ABB=ON  PLU=ON  L16 OR L19 OR L20 OR L22
L24           14 SEA ABB=ON  PLU=ON  FLAVOR?/OBI (L) MEDICAM?/OBI
L25            1 SEA ABB=ON  PLU=ON  L24 AND L12
                 D SCAN
L26            4 SEA ABB=ON  PLU=ON  L24 AND L10
                 E LEE C/AU
L27          735 SEA ABB=ON  PLU=ON  "LEE C"/AU OR ("LEE C M"/AU OR "LEE C M
                 H"/AU OR "LEE C M JR"/AU OR "LEE C M WANG"/AU OR "LEE C M
                 Y"/AU OR "LEE C MIN"/AU OR "LEE C MING"/AU)
                 E LEE CLEMIE/AU
L28            1 SEA ABB=ON  PLU=ON  "LEE CLEMIE M"/AU
                 D SCAN
L29          736 SEA ABB=ON  PLU=ON  L28 OR L27
L30            1 SEA ABB=ON  PLU=ON  L29 AND L11
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L31           1 SEA ABB=ON  PLU=ON  L29 AND L18
L32           3 SEA ABB=ON  PLU=ON  L29 AND L10
L33          26 SEA ABB=ON  PLU=ON  L29 AND L12
L34           3 SEA ABB=ON  PLU=ON  (L30 OR L31 OR L32)
                D TI 13
                D TI 3
L35           7 SEA ABB=ON  PLU=ON  L26 OR  L23


     FILE 'BIOSIS' ENTERED AT 10:49:01 ON 15 DEC 2005
                E LEE C/AU
                E LEE CLEMIE/CT
                E LEE CLEMIE/AU
L36       20711 SEA ABB=ON  PLU=ON  FLAVOR###
L38      595849 SEA ABB=ON  PLU=ON  (BACTERIA? OR MICROORGANISM? OR MICROB?)/TI
                ,CT
L39         728 SEA ABB=ON  PLU=ON  L36 AND L38
L40      130614 SEA ABB=ON  PLU=ON  (ANTIBIOT? OR ANTIMICROB? OR ANTIBACTERI?
                OR BIOCID? OR BACTERICID?)/TI,CT
                E BACTERIOSTA
L41         549 SEA ABB=ON  PLU=ON  BACTERIOSTAT?/CT,TI
L42      130978 SEA ABB=ON  PLU=ON  L40 OR L41
L43          13 SEA ABB=ON  PLU=ON  L39 AND L42
L44       46453 SEA ABB=ON  PLU=ON  ATTRACT? OR DETER OR DETERENT?
L45       53444 SEA ABB=ON  PLU=ON  L44 OR IMPEDE?
L46           0 SEA ABB=ON  PLU=ON  L43 AND L45
L47           3 SEA ABB=ON  PLU=ON  L39 AND L45
L48     2792292 SEA ABB=ON  PLU=ON  (BACTERIA? OR MICROORGANISM? OR MICROB?)
L49         818 SEA ABB=ON  PLU=ON  L48 (S) L44
L50           6 SEA ABB=ON  PLU=ON  L49 AND L36
L51         271 SEA ABB=ON  PLU=ON  L48 (3A) L44
L52           2 SEA ABB=ON  PLU=ON  L51 AND L36
L53           0 SEA ABB=ON  PLU=ON  FLAVOR (2A) BOND###
L54          72 SEA ABB=ON  PLU=ON  REPEL#### (S) L48
L55           0 SEA ABB=ON  PLU=ON  L54 AND L36
L56        1587 SEA ABB=ON  PLU=ON  KILL (S) L48
L57           4 SEA ABB=ON  PLU=ON  L56 AND L36
L58          13 SEA ABB=ON  PLU=ON  L47 OR L50 OR L52 OR L57
                E LEE C/AU
                E LEE C/AU
L59        1296 SEA ABB=ON  PLU=ON  "LEE C"/AU
                E LEE C M/AU
L60         463 SEA ABB=ON  PLU=ON  ("LEE C M"/AU OR "LEE C M H"/AU OR "LEE C
                M J"/AU OR "LEE C M S"/AU OR "LEE C M Y"/AU OR "LEE C MATTHEW"/
                AU)
                E LEE CLEMIE/AU
                E LEE CLEM/AU
L61           9 SEA ABB=ON  PLU=ON  ("LEE CLEM"/AU OR "LEE CLEMENT"/AU OR "LEE
                CLEMENT M"/AU)
L62        1768 SEA ABB=ON  PLU=ON  (L59 OR L60 OR L61)
L63          11 SEA ABB=ON  PLU=ON  L62 AND L36
                D TI 1-10
L64           3 SEA ABB=ON  PLU=ON  L63 AND L48
L65           0 SEA ABB=ON  PLU=ON  L63 AND L45


     FILE 'MEDLINE' ENTERED AT 11:05:16 ON 15 DEC 2005
                E FLAVORING/CT
                E E5+ALL
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L66        1201 SEA ABB=ON  PLU=ON  FLAVORING AGENTS/CT
L67        1497 SEA ABB=ON  PLU=ON  FLAVORING AGENTS+NT/CT AND FLAVOR?
                E ANTI-INFECTIVE AGENTS/CT
                E E3+NT/CT
                E E3/CT
                E E3+NT/CT
L68       22601 SEA ABB=ON  PLU=ON  ANTI"-"INFECTIVE AGENTS/CT
L69           5 SEA ABB=ON  PLU=ON  L66 AND L68
L70      935610 SEA ABB=ON  PLU=ON  (MICROB? OR BACTERIA? OR MICROORGANISM?)
L71      135055 SEA ABB=ON  PLU=ON  ATTRACT? OR DETER OR DETERENT? OR KILL##
                OR IMPEDE? OR ALLUR?
L72        4214 SEA ABB=ON  PLU=ON  L70 (S) L71
L73           0 SEA ABB=ON  PLU=ON  L72 AND L66
L74           0 SEA ABB=ON  PLU=ON  L67 AND L72
L75           1 SEA ABB=ON  PLU=ON  L70 AND L67 AND L71
L76           0 SEA ABB=ON  PLU=ON  FLAVOR (2A) BOND?
L77           8 SEA ABB=ON  PLU=ON  FLAVOR (S) BOND?
L78           0 SEA ABB=ON  PLU=ON  L77 AND L68
L79           1 SEA ABB=ON  PLU=ON  L67 AND L77
L80          13 SEA ABB=ON  PLU=ON  REPEL (S) L70
L81           0 SEA ABB=ON  PLU=ON  L80 AND L66
L82           0 SEA ABB=ON  PLU=ON  L80 AND L67
L83           0 SEA ABB=ON  PLU=ON  L80 AND FLAVOR?
L84           7 SEA ABB=ON  PLU=ON  L69 OR L75 OR L79
                E LEE C/AU
L85        1072 SEA ABB=ON  PLU=ON  "LEE C"/AU
                E LEE C M/AU
L86         460 SEA ABB=ON  PLU=ON  ("LEE C M"/AU OR "LEE C M JR"/AU OR "LEE C
                M Y"/AU OR "LEE C MATTHEW"/AU)
                E LEE CLEM/AU
L87           5 SEA ABB=ON  PLU=ON  "LEE CLEMENT M"/AU
L88        1536 SEA ABB=ON  PLU=ON  (L85 OR L86 OR L87)
L89           1 SEA ABB=ON  PLU=ON  L88 AND L66
                D TRIAL
L90           0 SEA ABB=ON  PLU=ON  L72 AND L88
L91         105 SEA ABB=ON  PLU=ON  L70 AND L88
L92           4 SEA ABB=ON  PLU=ON  L91 AND L71
L93           5 SEA ABB=ON  PLU=ON  L89 OR L92

     FILE 'EMBASE' ENTERED AT 11:19:46 ON 15 DEC 2005
                E FLAVORING AGENT/CT
                E E3+ALL
L94       33237 SEA ABB=ON  PLU=ON  FLAVORING AGENT+NT/CT
                E ANTI-INFECTIVE AGENTS/CT
                E E3+ALL
                E ANTIINFECTIVE AGENTS/CT
                E ANTIINFECTIVE AGENT/CT
                E E3+ALL
L95       960995 SEA ABB=ON  PLU=ON  ANTIINFECTIVE AGENT+NT/CT
L96         5151 SEA ABB=ON  PLU=ON  L95 AND L94
L97        22696 SEA ABB=ON  PLU=ON  ATTRACT OR KILL OR DETER### OR REPEL OR
                IMPEDE OR ALLURE
L98           15 SEA ABB=ON  PLU=ON  L97 AND L96
L99       498356 SEA ABB=ON  PLU=ON  BACTERIA? OR MICROB? OR MICROORGANISM?
L100        1461 SEA ABB=ON  PLU=ON  L97 (S) L99
L101           3 SEA ABB=ON  PLU=ON  L98 AND L100
L102        3743 SEA ABB=ON  PLU=ON  FLAVOR?
L103          61 SEA ABB=ON  PLU=ON  L102 AND L95 AND L99
L104           1 SEA ABB=ON  PLU=ON  L103 AND L97
L105           4 SEA ABB=ON  PLU=ON  L101 OR L104
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              E LEE C/AU
L106        1438 SEA ABB=ON  PLU=ON  "LEE C"/AU
              E LEE C M/AU
L107         498 SEA ABB=ON  PLU=ON  ("LEE C M"/AU OR "LEE C M C"/AU OR "LEE C
              M H"/AU OR "LEE C M J"/AU OR "LEE C M Y"/AU)
              E LEE CLEM/AU
L108        1935 SEA ABB=ON  PLU=ON  (L106 OR L107)
L109           8 SEA ABB=ON  PLU=ON  L108 AND L94
L110           2 SEA ABB=ON  PLU=ON  L109 AND (L95 OR L99)
L111           4 SEA ABB=ON  PLU=ON  L101 OR L104 OR L105

     FILE 'HCAPLUS, BIOSIS, MEDLINE, EMBASE' ENTERED AT 11:25:37 ON 15 DEC 2005
L112          31 DUP REM L35 L58 L84 L111 (0 DUPLICATES REMOVED)
                    ANSWERS '1-7' FROM FILE HCAPLUS
                    ANSWERS '8-20' FROM FILE BIOSIS
                    ANSWERS '21-27' FROM FILE MEDLINE
                    ANSWERS '28-31' FROM FILE EMBASE
L113          13 DUP REM L34 L64 L93 L110 (0 DUPLICATES REMOVED)
                    ANSWERS '1-3' FROM FILE HCAPLUS
                    ANSWERS '4-6' FROM FILE BIOSIS
                    ANSWERS '7-11' FROM FILE MEDLINE
                    ANSWERS '12-13' FROM FILE EMBASE


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=> FIL HCAPLUS BIOSIS MEDLINE EMBASE
FILE 'HCAPLUS' ENTERED AT 11:26:45 ON 15 DEC 2005
USE IS SUBJECT TO THE TERMS OF YOUR STN CUSTOMER AGREEMENT.
PLEASE SEE "HELP USAGETERMS" FOR DETAILS.
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FILE 'BIOSIS' ENTERED AT 11:26:45 ON 15 DEC 2005
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FILE 'MEDLINE' ENTERED AT 11:26:45 ON 15 DEC 2005

FILE 'EMBASE' ENTERED AT 11:26:45 ON 15 DEC 2005
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=> D QUE L112
L10       324259 SEA FILE=HCAPLUS ABB=ON  PLU=ON  ANTI-INFECTIVE AGENTS+NT/CT
L11        21432 SEA FILE=HCAPLUS ABB=ON  PLU=ON  FLAVORING MATERIALS+NT/CT
L12       590149 SEA FILE=HCAPLUS ABB=ON  PLU=ON  MICROORGANISM?/OBI OR
              BACTERIA?/OBI OR MICROB?/OBI
L13           93 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L12 AND L11 AND L10
L14         2206 SEA FILE=HCAPLUS ABB=ON  PLU=ON  ALLELOCHEMICAL?/OBI OR
              ALLOMONE#/OBI OR KAIROMONE#/OBI OR SYNOMONE#/OBI OR ECTOHORMONE
              #/OBI OR SEMIOCHEMICAL#/OBI
L15        15099 SEA FILE=HCAPLUS ABB=ON  PLU=ON  PHEROMONE#/OBI OR SEX/OBI (L)
              ATTRACTANT?/OBI
L16            2 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L13 AND ((L14 OR L15))
L17           49 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L13 AND 63/SC,SX
L18        16397 SEA FILE=HCAPLUS ABB=ON  PLU=ON  DETER/OBI OR DETER!NT#/OBI OR
              ATTRACT?/OBI OR KILL/OBI
L19            4 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L18 AND L17
L20            4 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L18 AND L13
L21          254 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L12 (L) L18
L22            4 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L21 AND L13
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L23           4 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L16 OR L19 OR L20 OR L22
L24          14 SEA FILE=HCAPLUS ABB=ON  PLU=ON  FLAVOR?/OBI (L) MEDICAM?/OBI
L26           4 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L24 AND L10
L35           7 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L26 OR  L23
L36       20711 SEA FILE=BIOSIS ABB=ON   PLU=ON  FLAVOR###
L38      595849 SEA FILE=BIOSIS ABB=ON   PLU=ON  (BACTERIA? OR MICROORGANISM?
                OR MICROB?)/TI,CT
L39         728 SEA FILE=BIOSIS ABB=ON   PLU=ON  L36 AND L38
L44       46453 SEA FILE=BIOSIS ABB=ON   PLU=ON  ATTRACT? OR DETER OR DETERENT?

L45       53444 SEA FILE=BIOSIS ABB=ON   PLU=ON  L44 OR IMPEDE?
L47           3 SEA FILE=BIOSIS ABB=ON   PLU=ON  L39 AND L45
L48     2792292 SEA FILE=BIOSIS ABB=ON   PLU=ON  (BACTERIA? OR MICROORGANISM?
                OR MICROB?)
L49         818 SEA FILE=BIOSIS ABB=ON   PLU=ON  L48 (S) L44
L50           6 SEA FILE=BIOSIS ABB=ON   PLU=ON  L49 AND L36
L51         271 SEA FILE=BIOSIS ABB=ON   PLU=ON  L48 (3A) L44
L52           2 SEA FILE=BIOSIS ABB=ON   PLU=ON  L51 AND L36
L56        1587 SEA FILE=BIOSIS ABB=ON   PLU=ON  KILL (S) L48
L57           4 SEA FILE=BIOSIS ABB=ON   PLU=ON  L56 AND L36
L58          13 SEA FILE=BIOSIS ABB=ON   PLU=ON  L47 OR L50 OR L52 OR L57
L66        1201 SEA FILE=MEDLINE ABB=ON  PLU=ON  FLAVORING AGENTS/CT
L67        1497 SEA FILE=MEDLINE ABB=ON  PLU=ON  FLAVORING AGENTS+NT/CT AND
                FLAVOR?
L68       22601 SEA FILE=MEDLINE ABB=ON  PLU=ON  ANTI"-"INFECTIVE AGENTS/CT
L69           5 SEA FILE=MEDLINE ABB=ON  PLU=ON  L66 AND L68
L70      935610 SEA FILE=MEDLINE ABB=ON  PLU=ON  (MICROB? OR BACTERIA? OR
                MICROORGANISM?)
L71      135055 SEA FILE=MEDLINE ABB=ON  PLU=ON  ATTRACT? OR DETER OR DETERENT?
                 OR KILL## OR IMPEDE? OR ALLUR?
L75           1 SEA FILE=MEDLINE ABB=ON  PLU=ON  L70 AND L67 AND L71
L77           8 SEA FILE=MEDLINE ABB=ON  PLU=ON  FLAVOR (S) BOND?
L79           1 SEA FILE=MEDLINE ABB=ON  PLU=ON  L67 AND L77
L84           7 SEA FILE=MEDLINE ABB=ON  PLU=ON  L69 OR L75 OR L79
L94       33237 SEA FILE=EMBASE ABB=ON   PLU=ON  FLAVORING AGENT+NT/CT
L95      960995 SEA FILE=EMBASE ABB=ON   PLU=ON  ANTIINFECTIVE AGENT+NT/CT
L96        5151 SEA FILE=EMBASE ABB=ON   PLU=ON  L95 AND L94
L97       22696 SEA FILE=EMBASE ABB=ON   PLU=ON  ATTRACT OR KILL OR DETER### OR
                REPEL OR IMPEDE OR ALLURE
L98          15 SEA FILE=EMBASE ABB=ON   PLU=ON  L97 AND L96
L99      498356 SEA FILE=EMBASE ABB=ON   PLU=ON  BACTERIA? OR MICROB? OR
                MICROORGANISM?
L100       1461 SEA FILE=EMBASE ABB=ON   PLU=ON  L97 (S) L99
L101          3 SEA FILE=EMBASE ABB=ON   PLU=ON  L98 AND L100
L102       3743 SEA FILE=EMBASE ABB=ON   PLU=ON  FLAVOR?
L103         61 SEA FILE=EMBASE ABB=ON   PLU=ON  L102 AND L95 AND L99
L104          1 SEA FILE=EMBASE ABB=ON   PLU=ON  L103 AND L97
L105          4 SEA FILE=EMBASE ABB=ON   PLU=ON  L101 OR L104
L111          4 SEA FILE=EMBASE ABB=ON   PLU=ON  L101 OR L104 OR L105
L112         31 DUP REM L35 L58 L84 L111 (0 DUPLICATES REMOVED)


=> d que l113          inventor
L10      324259 SEA FILE=HCAPLUS ABB=ON  PLU=ON  ANTI-INFECTIVE AGENTS+NT/CT
L11       21432 SEA FILE=HCAPLUS ABB=ON  PLU=ON  FLAVORING MATERIALS+NT/CT
L18       16397 SEA FILE=HCAPLUS ABB=ON  PLU=ON  DETER/OBI OR DETER!NT#/OBI OR
                ATTRACT?/OBI OR KILL/OBI
L27         735 SEA FILE=HCAPLUS ABB=ON  PLU=ON  "LEE C"/AU OR ("LEE C M"/AU
                OR "LEE C M H"/AU OR "LEE C M JR"/AU OR "LEE C M WANG"/AU OR
                "LEE C M Y"/AU OR "LEE C MIN"/AU OR "LEE C MING"/AU)
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L28           1 SEA FILE=HCAPLUS ABB=ON  PLU=ON  "LEE CLEMIE M"/AU
L29         736 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L28 OR L27
L30           1 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L29 AND L11
L31           1 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L29 AND L18
L32           3 SEA FILE=HCAPLUS ABB=ON  PLU=ON  L29 AND L10
L34           3 SEA FILE=HCAPLUS ABB=ON  PLU=ON  (L30 OR L31 OR L32)
L36       20711 SEA FILE=BIOSIS ABB=ON  PLU=ON  FLAVOR###
L48     2792292 SEA FILE=BIOSIS ABB=ON  PLU=ON  (BACTERIA? OR MICROORGANISM?
                OR MICROB?)
L59        1296 SEA FILE=BIOSIS ABB=ON  PLU=ON  "LEE C"/AU
L60         463 SEA FILE=BIOSIS ABB=ON  PLU=ON  ("LEE C M"/AU OR "LEE C M
                H"/AU OR "LEE C M J"/AU OR "LEE C M S"/AU OR "LEE C M Y"/AU OR
                "LEE C MATTHEW"/AU)
L61           9 SEA FILE=BIOSIS ABB=ON  PLU=ON  ("LEE CLEM"/AU OR "LEE
                CLEMENT"/AU OR "LEE CLEMENT M"/AU)
L62        1768 SEA FILE=BIOSIS ABB=ON  PLU=ON  (L59 OR L60 OR L61)
L63          11 SEA FILE=BIOSIS ABB=ON  PLU=ON  L62 AND L36
L64           3 SEA FILE=BIOSIS ABB=ON  PLU=ON  L63 AND L48
L66        1201 SEA FILE=MEDLINE ABB=ON  PLU=ON  FLAVORING AGENTS/CT
L70      935610 SEA FILE=MEDLINE ABB=ON  PLU=ON  (MICROB? OR BACTERIA? OR
                MICROORGANISM?)
L71      135055 SEA FILE=MEDLINE ABB=ON  PLU=ON  ATTRACT? OR DETER OR DETERENT?
                 OR KILL## OR IMPEDE? OR ALLUR?
L85        1072 SEA FILE=MEDLINE ABB=ON  PLU=ON  "LEE C"/AU
L86         460 SEA FILE=MEDLINE ABB=ON  PLU=ON  ("LEE C M"/AU OR "LEE C M
                JR"/AU OR "LEE C M Y"/AU OR "LEE C MATTHEW"/AU)
L87           5 SEA FILE=MEDLINE ABB=ON  PLU=ON  "LEE CLEMENT M"/AU
L88        1536 SEA FILE=MEDLINE ABB=ON  PLU=ON  (L85 OR L86 OR L87)
L89           1 SEA FILE=MEDLINE ABB=ON  PLU=ON  L88 AND L66
L91         105 SEA FILE=MEDLINE ABB=ON  PLU=ON  L70 AND L88
L92           4 SEA FILE=MEDLINE ABB=ON  PLU=ON  L91 AND L71
L93           5 SEA FILE=MEDLINE ABB=ON  PLU=ON  L89 OR L92
L94       33237 SEA FILE=EMBASE ABB=ON  PLU=ON  FLAVORING AGENT+NT/CT
L95      960995 SEA FILE=EMBASE ABB=ON  PLU=ON  ANTIINFECTIVE AGENT+NT/CT
L99      498356 SEA FILE=EMBASE ABB=ON  PLU=ON  BACTERIA? OR MICROB? OR
                MICROORGANISM?
L106       1438 SEA FILE=EMBASE ABB=ON  PLU=ON  "LEE C"/AU
L107        498 SEA FILE=EMBASE ABB=ON  PLU=ON  ("LEE C M"/AU OR "LEE C M
                C"/AU OR "LEE C M H"/AU OR "LEE C M J"/AU OR "LEE C M Y"/AU)
L108       1935 SEA FILE=EMBASE ABB=ON  PLU=ON  (L106 OR L107)
L109          8 SEA FILE=EMBASE ABB=ON  PLU=ON  L108 AND L94
L110          2 SEA FILE=EMBASE ABB=ON  PLU=ON  L109 AND (L95 OR L99)
L113         13 DUP REM L34 L64 L93 L110 (0 DUPLICATES REMOVED)


=> d .ca l112 1-7; d ibib ab ct l112 8-31; d ibib l113 1-13

L112 ANSWER 1 OF 31  HCAPLUS  COPYRIGHT 2005 ACS on STN
ACCESSION NUMBER:         2005:1170395  HCAPLUS
DOCUMENT NUMBER:          143:439044
TITLE:                    Encapsulation of flavors and other materials by using
                          microbial microcapsules
INVENTOR(S):              Nelson, Gordon
PATENT ASSIGNEE(S):       Micap PLC, UK
SOURCE:                   PCT Int. Appl., 31 pp.
                          CODEN: PIXXD2
DOCUMENT TYPE:            Patent
LANGUAGE:                 English
FAMILY ACC. NUM. COUNT:   1
```

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2005102508	A1	20051103	WO 2005-GB1604	20050427

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW

RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG

PRIORITY APPLN. INFO.:	GB 2004-9374	A	20040427
	GB 2004-21590	A	20040929

ED Entered STN: 03 Nov 2005

AB A method of encapsulation comprises contacting a microbial microcapsule (e.g., a fungal cell fragment) with an encapsulatable material (weight ratio >1:1) so that the encapsulatable material (e.g., a flavor or essential oil) is encapsulated by the microcapsule and is passively retained within it. Thus, 37.2 g lemon oil may be encapsulated in 82.8 g washed yeast (Saccharomyces cerevisiae) with a total efficiency of 80%.

IC ICM B01J013-02
ICS C12N001-00

CC 17-4 (Food and Feed Chemistry)
Section cross-reference(s): 5, 62, 63

IT Pesticides
(avicides; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT Yeast
(biofuel; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT Alcohols, biological studies
Aldehydes, biological studies
Alkanes, biological studies
Alkenes, biological studies
Alkyl halides
Alkynes
Aromatic hydrocarbons, biological studies
Carboxylic acids, biological studies
Cyclic compounds
Epoxides
Essential oils
Esters, biological studies
Ethers, biological studies
Fatty acids, biological studies
Glycols, biological studies
Heterocyclic compounds
Ketones, biological studies
Monoterpenes
Polycyclic compounds
RL: AGR (Agricultural use); FFD (Food or feed use); NUU (Other use, unclassified); PEP (Physical, engineering or chemical process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological study); PROC (Process); USES (Uses)
(carrier; encapsulation of flavors and other materials by using

microbial microcapsules)
IT Acaricides
Adhesives
Algae
Antimicrobial agents
Antioxidants
Ascomycota
Basidiomycota
Blastomyces dermatitidis
Candida albicans
Coccidioides immitis
Detergents
Drug delivery systems
Dyes
Eubacteria
Flavor
Flavoring materials
Fungi
Fungi imperfecti
Insect **attractants**
Insect repellents
Insecticides
Mastigomycotina
Molluscicides
Nematocides
Odor and Odorous substances
Paracoccidioides brasiliensis
Penicillium marneffei
Repellents
Rodenticides
Saccharomyces cerevisiae
Yeast
Zygomycota
(encapsulation of flavors and other materials by using **microbial** microcapsules)
IT Cell wall
(fungal; encapsulation of flavors and other materials by using **microbial** microcapsules)
IT Essential oils
RL: FFD (Food or feed use); PEP (Physical, engineering or chemical process); PYP (Physical process); BIOL (Biological study); PROC (Process); USES (Uses)
(garlic; encapsulation of flavors and other materials by using **microbial** microcapsules)
IT Essential oils
RL: FFD (Food or feed use); PEP (Physical, engineering or chemical process); PYP (Physical process); BIOL (Biological study); PROC (Process); USES (Uses)
(lemon; encapsulation of flavors and other materials by using **microbial** microcapsules)
IT Encapsulation
(microencapsulation; encapsulation of flavors and other materials by using **microbial** microcapsules)
IT Essential oils
RL: FFD (Food or feed use); PEP (Physical, engineering or chemical process); PYP (Physical process); BIOL (Biological study); PROC (Process); USES (Uses)
(onion; encapsulation of flavors and other materials by using **microbial** microcapsules)
IT Essential oils

RL: FFD (Food or feed use); PEP (Physical, engineering or chemical process); PYP (Physical process); BIOL (Biological study); PROC (Process); USES (Uses)
(orange, sweet; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT Essential oils
RL: FFD (Food or feed use); PEP (Physical, engineering or chemical process); PYP (Physical process); BIOL (Biological study); PROC (Process); USES (Uses)
(oregano; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT Essential oils
RL: FFD (Food or feed use); PEP (Physical, engineering or chemical process); PYP (Physical process); BIOL (Biological study); PROC (Process); USES (Uses)
(peppermint; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT Alcohols, biological studies
RL: AGR (Agricultural use); FFD (Food or feed use); NUU (Other use, unclassified); PEP (Physical, engineering or chemical process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological study); PROC (Process); USES (Uses)
(primary, C4-12, carrier; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT Essential oils
RL: FFD (Food or feed use); PEP (Physical, engineering or chemical process); PYP (Physical process); BIOL (Biological study); PROC (Process); USES (Uses)
(rosemary; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT Alcohols, biological studies
RL: AGR (Agricultural use); FFD (Food or feed use); NUU (Other use, unclassified); PEP (Physical, engineering or chemical process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological study); PROC (Process); USES (Uses)
(secondary, carrier; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT Essential oils
RL: FFD (Food or feed use); PEP (Physical, engineering or chemical process); PYP (Physical process); BIOL (Biological study); PROC (Process); USES (Uses)
(spearmint; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT Diet
(supplements; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT Alcohols, biological studies
RL: AGR (Agricultural use); FFD (Food or feed use); NUU (Other use, unclassified); PEP (Physical, engineering or chemical process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological study); PROC (Process); USES (Uses)
(tertiary, carrier; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT Essential oils
RL: FFD (Food or feed use); PEP (Physical, engineering or chemical process); PYP (Physical process); BIOL (Biological study); PROC (Process); USES (Uses)
(thyme, Thymus vulgaris; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT 71-43-2, Benzene, biological studies 71-43-2D, Benzene, derivs.

80-56-8, α-Pinene 87-44-5, Caryophyllene 88-69-7, 2-Isopropylphenol 90-02-8, 2-Hydroxybenzaldehyde, biological studies 91-62-3, 6-Methylquinoline 93-58-3, Methyl benzoate 95-65-8, 3,4-Dimethyl phenol 98-08-8, α,α,α-Trifluorotoluene 98-55-5, α-Terpineol 98-86-2, Acetophenone, biological studies 99-87-6, 1-Isopropyl-4-methylbenzene 100-41-4, Ethylbenzene, biological studies 100-47-0, Benzonitrile, biological studies 102-13-6, Isobutyl phenylacetate 102-76-1, Triacetin 103-09-3, Octyl acetate 104-51-8, Butylbenzene 105-54-4, Ethyl butyrate 107-85-7, 3-Methylbutylamine 108-64-5, Ethyl 3-methylbutanoate 108-67-8, 1,3,5-Trimethylbenzene, biological studies 108-86-1, Bromobenzene, biological studies 108-88-3, Toluene, biological studies 108-90-7, Chlorobenzene, biological studies 108-93-0, Cyclohexanol, biological studies 109-15-9, Octyl isobutyrate 109-79-5, 1-Butanethiol 109-97-7D, 1H-Pyrrole, derivs. 110-00-9D, Furan, derivs. 110-43-0, 2-Heptanone 110-54-3, Hexane, biological studies 110-82-7, Cyclohexane, biological studies 110-86-1, Pyridine, biological studies 110-93-0, 6-Methyl-5-hepten-2-one 111-13-7, 2-Octanone 111-27-3, 1-Hexanol, biological studies 111-46-6, Diethylene glycol, biological studies 111-70-6, 1-Heptanol 111-84-2, Nonane 111-87-5, Octanol, biological studies 112-05-0, Nonanoic acid 112-12-9, 2-Undecanone 112-30-1, Decanol 112-80-1, Oleic acid, biological studies 115-95-7, 1,5-Dimethyl-1-vinyl-4-hexenyl acetate 120-72-9, Indole, biological studies 122-03-2, 4-Isopropyl benzaldehyde 123-29-5, Ethyl nonanoate 123-66-0, Ethyl hexanoate 124-18-5, Decane 138-86-3, Limonene 142-82-5, Heptane, biological studies 143-07-7, Dodecanoic acid, biological studies 143-08-8, Nonanol 290-37-9D, Pyrazine, derivs. 334-48-5, Decanoic acid 363-72-4, Pentafluorobenzene 372-18-9, 1,3-Difluorobenzene 372-38-3, 1,3,5-Trifluorobenzene 462-06-6, Fluorobenzene 499-75-2, 5-Isopropyl-2-methylphenol 501-52-0, 3-Phenylpropanoic acid 551-93-9 591-50-4, Iodobenzene 625-95-6, 3-Iodotoluene 627-93-0, Dimethyl adipate 629-19-6, Dipropyl disulfide 629-59-4, Tetradecane 705-86-2, 5-Decanolide 713-95-1, 5-Dodecanolide 1120-21-4, n-Undecane 1330-20-7, Xylene, biological studies 2179-57-9, Diallyl disulfide 2785-89-9, 4-Ethyl-2-methoxyphenol 3132-64-7, Epibromohydrin 3391-86-4, 1-Octen-3-ol 3681-71-8, (Z)-3-Hexenyl acetate 4536-23-6, 2-Methylhexanoic acid 5392-40-5, 3,7-Dimethyl-2,6-octadienal 5457-70-5, 2-Phenylethyl octanoate 7779-23-9 16491-36-4, (Z)-3-Hexenyl butanoate 23747-45-7 26553-46-8, Ethyl(E)-3-hexenoate 34352-05-1 35854-86-5, (Z)-6-Nonen-1-ol 42078-65-9 53398-85-9, (Z)-3-Hexenyl 2-methylbutanoate 868525-93-3
RL: AGR (Agricultural use); FFD (Food or feed use); NUU (Other use, unclassified); PEP (Physical, engineering or chemical process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological study); PROC (Process); USES (Uses)
(carrier; encapsulation of flavors and other materials by using **microbial** microcapsules)

IT 100-51-6, Benzyl alcohol, biological studies 2687-94-7, 1-Octyl-2-pyrrolidinone
RL: AGR (Agricultural use); FFD (Food or feed use); NUU (Other use, unclassified); PEP (Physical, engineering or chemical process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological study); PROC (Process); USES (Uses)
(encapsulation of flavors and other materials by using **microbial** microcapsules)

IT 57-06-7, Allyl isothiocyanate
RL: FFD (Food or feed use); PEP (Physical, engineering or chemical process); PYP (Physical process); BIOL (Biological study); PROC (Process); USES (Uses)
(encapsulation of flavors and other materials by using

microbial microcapsules)
IT 15687-27-1, Ibuprofen
RL: PEP (Physical, engineering or chemical process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological study); PROC (Process); USES (Uses)
(encapsulation of flavors and other materials by using **microbial** microcapsules)
REFERENCE COUNT: 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L112 ANSWER 2 OF 31 HCAPLUS COPYRIGHT 2005 ACS on STN
ACCESSION NUMBER: 2005:1154357 HCAPLUS
DOCUMENT NUMBER: 143:411088
TITLE: Method for administering medicaments to subjects with swallowing difficulties and disorders
INVENTOR(S): Soltero, Richard
PATENT ASSIGNEE(S): Soltero, Richard, USA
SOURCE: PCT Int. Appl., 16 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2005099670	A1	20051027	WO 2005-US9548	20050324

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW
RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG

PRIORITY APPLN. INFO.: US 2004-558349P P 20040331
ED Entered STN: 28 Oct 2005
AB The present invention provides a solid dosage form that facilitates swallowing comprising a hydrated polymeric gelatinous matrix, one or more active ingredients, and optionally one or more excipients. The second embodiment of the invention is a method for administering to a patient a solid dosage form that facilitates swallowing comprising a hydrated polymeric matrix, one or more active ingredients, and optionally one or more excipients without water or other fluids needed to facilitate swallowing.
IC ICM A61K009-10
ICS A61K009-20; A61K035-78; A61K047-38; A61K047-42
CC 63-6 (Pharmaceuticals)
IT Anemia (disease)
Anesthesia
Antiarrhythmics
Antiarthritics
Antibiotics
Anticoagulants
Antirheumatic agents
Antitumor agents
Contraceptives

Echinacea
Fibrosis
Flavoring materials
Fungicides
Ginkgo biloba
Hemophilia
Hepatitis
Multiple sclerosis
Rheumatoid arthritis
Thrombosis
(method for administering **medicaments** to subjects with swallowing difficulties and disorders)

REFERENCE COUNT: 4 THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L112 ANSWER 3 OF 31 HCAPLUS COPYRIGHT 2005 ACS on STN
ACCESSION NUMBER: 2005:823502 HCAPLUS
DOCUMENT NUMBER: 143:223697
TITLE: Protein and nucleic acid sequences of novel peptide from Brevibacillus sp., and methods and uses for a novel family of peptides
INVENTOR(S): Jiang, Yi Wei
PATENT ASSIGNEE(S): The Texas A & M University System, USA
SOURCE: PCT Int. Appl., 65 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2005074626	A2	20050818	WO 2005-US3343	20050128

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW
RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG

PRIORITY APPLN. INFO.: US 2004-540569P P 20040130
ED Entered STN: 19 Aug 2005
AB The present invention includes compns. and methods for the characterization and use of novel peptide from Brevibacillus sp., and peptides related thereto, including an isolated and purified, heat stable, amino terminus-methylated, carboxy-terminus reduced peptide that have two or more D-amino acids used as, e.g., an antimicrobial or even a feed additive. The additive peptide may be added to a feed adapted for use by one or more of poultry, linestock, farm-raised fish, crabs, shrimp and fresh-water turtles.
IC ICM C12N
CC 3-3 (Biochemical Genetics)
Section cross-reference(s): 6, 10, 12, 13, 17, **63**
IT Growth, **microbial**
(inhibition; protein and nucleic acid sequences of novel peptide from Brevibacillus sp., and methods and uses for a novel family of peptides)

IT Firmicutes
Fungi
Gram-negative **bacteria**
Protozoa
(peptide **kills**; protein and nucleic acid sequences of novel peptide from Brevibacillus sp., and methods and uses for a novel family of peptides)

IT **Antimicrobial agents**
Thermal stability
(peptide; protein and nucleic acid sequences of novel peptide from Brevibacillus sp., and methods and uses for a novel family of peptides)

IT Anas domesticus
Archaeoglobus
Bacilli
Body weight
Bone meal
Borrelia
Bos taurus
Brevibacillus
Brevibacillus texasporus
Capra
Cereal (grain)
Columba livia
Crab
DNA sequences
Drug screening
Drugs
Enterococcus
Equus caballus
Escherichia coli
Feed
Feed additives
Gallus domesticus
Glycine max
Haemophilus
Hordeum vulgare
Livestock
Meleagris gallopavo
Methanococcus
Microorganism
Mycobacterium
Ovis aries
Poaceae
Poultry
Protein sequences
Pseudomonas
Quail
Secale cereale
Shrimp
Soybean meal
Staphylococcus
Streptococcus pneumoniae
Sus scrofa domestica
Sweetening agents
Synechocystis
Testudines
Triticosecale
Triticum aestivum
Wheat bran
Whey

Zea mays
(protein and nucleic acid sequences of novel peptide from Brevibacillus sp., and methods and uses for a novel family of peptides)

L112 ANSWER 4 OF 31 HCAPLUS COPYRIGHT 2005 ACS on STN
ACCESSION NUMBER: 2005:1004168 HCAPLUS
DOCUMENT NUMBER: 143:292556
TITLE: **Flavored medicaments to deter or attract and kill microorganisms**
INVENTOR(S): Lee, Clemie M.
PATENT ASSIGNEE(S): USA
SOURCE: U.S. Pat. Appl. Publ., 3 pp.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2005202052	A1	20050915	US 2004-800824	20040315
PRIORITY APPLN. INFO.:			US 2004-800824	20040315

ED Entered STN: 16 Sep 2005
AB Any orally, injected or topically administered medicament is prepared into a dosage form that is flavored to the pallet of the offending and targeted bacteria or microbe, thereby using the innate flavor preferences of bacteria/microbes to attract them to the pharmaceutical active principle which eradicates them more effectively than non-flavor bonded pharmaceuticals. Further, this invention also addresses the use of flavored medicaments to deter the growth, reproduction, or inhabitation of bacteria or other microbes.
IC ICM A61K009-00
INCL 424400000; 424439000
CC **63-6** (Pharmaceuticals)
ST antimicrobial **microbe attractant** flavored delivery form
IT Eubacteria
(**attractants** for; **flavored medicaments** to **deter** or **attract** and **kill microorganisms**)
IT **Antimicrobial agents**
Chemotaxis
Human
Microorganism
(**flavored medicaments** to **deter** or **attract** and **kill microorganisms**)
IT **Allelochemicals**
RL: THU (Therapeutic use); BIOL (Biological study); USES (Uses)
(**flavored medicaments** to **deter** or **attract** and **kill microorganisms**)
IT **Flavoring materials**
(**microbe-attracting**; **flavored medicaments** to **deter** or **attract** and **kill microorganisms**)
IT Drug delivery systems
(**microbial-attracting**; **flavored medicaments** to **deter** or **attract** and **kill microorganisms**)

L112 ANSWER 5 OF 31 HCAPLUS COPYRIGHT 2005 ACS on STN
ACCESSION NUMBER: 2005:67409 HCAPLUS
DOCUMENT NUMBER: 142:141292
TITLE: Edible spread for administration of medicaments, such as cholesterol-lowering agents
INVENTOR(S): Gamlen, Michael John Desmond; Heightman, Nicholas John
PATENT ASSIGNEE(S): UK
SOURCE: Brit. UK Pat. Appl., 10 pp.
CODEN: BAXXDU
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
GB 2404146	A1	20050126	GB 2003-17345	20030724

PRIORITY APPLN. INFO.: GB 2003-17345 20030724
ED Entered STN: 26 Jan 2005
AB A formulation for the administration of a medicinal substance comprises an edible cream spread and a dosage unit form, or a multiple or sub-multiple thereof, of an unpalatable medicament. Traditional baked products such as cakes, biscuits and bread are examples of substrates to which the spread may be applied. The spread is made available in dosage unit form in individually wrapped portions, individual peel off unit dose packs, collapsible tubes or a squeezable soft gelatin capsules. The spread should have a creamy texture and may be made of icing sugar and/or fat with lecithin and a pharmaceutical and optional flavorings. For example, a cream cheese spread containing γ-guanidinobutyramide (an antidiabetic agent) was prepared containing reduced fat spread rich in monounsaturates 240 g, lecithin 0.6 g, cheese flavoring 2.0 g, and γ-guanidinobutyramide 2.0 g. The cream spread was made available in various dosage forms, such as tubes and squeezable soft gelatin capsules. Each dosage form provides 200 to 2000 mg of γ-guanidinobutyramide.
IC ICM A61K009-00
ICS A61K009-06; A61K031-155; A61K031-16; A61K033-10; A61P003-04; A61P003-10; A61P033-10
CC 63-6 (Pharmaceuticals)
Section cross-reference(s): 17
IT **Anthelmintics**
Anticholesteremic agents
Antiobesity agents
Flavoring materials
Ion exchangers
Taste
(edible cream spreads for administration of unpalatable **medicaments**)
REFERENCE COUNT: 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L112 ANSWER 6 OF 31 HCAPLUS COPYRIGHT 2005 ACS on STN
ACCESSION NUMBER: 2002:849404 HCAPLUS
DOCUMENT NUMBER: 137:342134
TITLE: **Flavored** product containing **medicament** or other active agent and a masking agent such as saccharide
INVENTOR(S): Ream, Ronald L.; Wokas, William J.
PATENT ASSIGNEE(S): Wm. Wrigley Jr. Company, USA
SOURCE: PCT Int. Appl., 27 pp.

CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2002087544	A1	20021107	WO 2001-US9478	20010417
W: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, UZ, VN, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
CA 2406552	AA	20021107	CA 2001-2406552	20010417
EP 1387672	A1	20040211	EP 2001-937161	20010417
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR				

PRIORITY APPLN. INFO.: WO 2001-US9478 W 20010417
ED Entered STN: 08 Nov 2002
AB Methods and compacted powder formulations for delivering a powdered medicament or agent to an individual are provided. The compacted powder formulation also includes a sufficient amount of a masking agent to allow the consumer to allow at least a portion of the product to dissolve in his or her mouth due to the flavor masking abilities of the compacted powdered oral dosage form. It is believed that by placing the compacted powder formulation into the mouth of the user, the medicament or agent is released, enhancing the absorption of the drug into the systemic system as well as the bioavailability of the drug within the system. For example, a composition contained acetaminophen 20.86%, peppermint flavor 0.44%, menthol flavor 0.37%, dextrose 76.07%, sucralose 0.19%, magnesium stearate 1.70%, and aspartame 0.37%.
IC ICM A61K009-14
ICS A61K009-16; A61K009-50
CC 63-6 (Pharmaceuticals)
IT Analgesics
Anesthetics
Antacids
Anti-inflammatory agents
Antibacterial agents
Antibiotics
Antihistamines
Antiviral agents
Cardiovascular agents
Cognition enhancers
Compaction
Decongestants
Diuretics
Flavoring materials
Muscle relaxants
Nervous system stimulants
Psychotropics
Sweetening agents
(flavored compacted powder formulations for masking drug taste in mouth)
REFERENCE COUNT: 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L112 ANSWER 7 OF 31 HCAPLUS COPYRIGHT 2005 ACS on STN
ACCESSION NUMBER: 1989:548918 HCAPLUS
DOCUMENT NUMBER: 111:148918
TITLE: Active agents such as pharmaceuticals and pesticides entrapped in polymethacrylate lattices
INVENTOR(S): Abrutyn, Eric S.; Chromecek, Richard C.; Scarfo, Louis J.
PATENT ASSIGNEE(S): Dow Corning Corp., USA
SOURCE: Eur. Pat. Appl., 36 pp.
CODEN: EPXXDW
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 3
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
EP 252463	A2	19880113	EP 1987-109662	19870704
EP 252463	A3	19890712		
R: BE, CH, DE, FR, GB, IT, LI, NL				
US 4855127	A	19890808	US 1987-53609	19870520
AU 8774919	A1	19880114	AU 1987-74919	19870629
AU 612114	B2	19910704		
BR 8703406	A	19880322	BR 1987-3406	19870706
CA 1316902	A1	19930427	CA 1987-541340	19870706
JP 63218765	A2	19880912	JP 1987-167951	19870707
ES 2006518	A6	19890501	ES 1987-1982	19870707
PRIORITY APPLN. INFO.:			US 1986-882609 A	19860707
			US 1987-53609 A	19870520
			US 1981-246663 A2	19810323
			US 1984-683603 A2	19841212

ED Entered STN: 28 Oct 1989
AB A solid, lattice-entraped noncosmetic functional material composition comprises 5-95% by weight crosslinked hydrophobic comb-like polymer and 95-5% by weight water-insol. liquid or solid functional material which is uniformly dispersed in the polymer matrix. The functional material include pesticides, pheromones, pharmaceuticals, microbicides, sunscreens, light stabilizers, food flavorants, pigments, or synthetic insect attractants. A mixture containing 60% lauryl methacrylate-40% ethylene glycol dimethacrylate and Grandlure in a 40:60 ratio was heated in a 4.5 mm diameter test tube and cut into plugs 15 mm long. These plugs were suspended in polycarbonate tubing and air was blown around them at 1 L/min at 20° and 10-15% relative humidity; the release of pheromone, as followed by the weight loss of the sample, from the sample was 1.5 + 10-4 g/h. for 50 days.
IC ICM C08F220-10
ICS C08F002-44; A01N025-10; A61K009-22; A61K047-00; A23L001-22; A23L001-236; A23L001-275
CC 5-4 (Agrochemical Bioregulators)
Section cross-reference(s): 17, 62, 63
ST methacrylate lattice pharmaceutical pesticide; pharmaceutical sustained release methacrylate lattice; pesticide sustained release methacrylate lattice; **pheromone** sustained release methacrylate lattice; **microbicide** sustained release methacrylate lattice; sunscreen sustained release methacrylate lattice; insect **attractant** sustained release methacrylate lattice; sweetener sustained release methacrylate lattice; pigment sustained release methacrylate lattice; food flavorant sustained release methacrylate lattice; light stabilizer sustained release methacrylate lattice
IT **Flavoring materials**

(for food, hydrophobic polymer lattice matrix containing, sustained-release)
IT Light stabilizers
Pigments
Sweetening agents
(hydrophobic polymer lattice matrix containing)
IT **Bactericides, Disinfectants, and Antiseptics**
Herbicides
Pesticides
Juvenile hormones
Paraffin oils
Petrolatum
Petroleum spirits
Pheromones
Pyrethrins and Pyrethroids
Soybean oil
RL: BIOL (Biological study)
(hydrophobic polymer lattice matrix containing, **sustained-release**)
IT Insect **attractants**
(synthetic, hydrophobic polymer lattice matrix containing)
IT **Fungicides and Fungistats**
(**agrochem.**, hydrophobic polymer lattice matrix containing, **sustained-release**)
IT 119799-05-2 119799-06-3
RL: BIOL (Biological study)
(lattice matrix, containing emollients, pesticides, pharmaceuticals and **pheromones**)
IT 69638-62-6 119799-03-0
RL: BIOL (Biological study)
(lattice matrix, containing pesticides and **pheromones**)
IT 28377-02-8
RL: BIOL (Biological study)
(lattice matrix, containing **pheromones**)

L112 ANSWER 8 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 2005:547219 BIOSIS
DOCUMENT NUMBER: PREV200510344487
TITLE: Food processing method for edible and perishable plants.
AUTHOR(S): Matsubara, Mamoru [Inventor]
CORPORATE SOURCE: Kanagawa, Japan
ASSIGNEE: GF Gijyutsu Kaihatsu Co. Ltd.
PATENT INFORMATION: US 06844017 20050118
SOURCE: Official Gazette of the United States Patent and Trademark Office Patents, (JAN 18 2005)
CODEN: OGUPE7. ISSN: 0098-1133.
DOCUMENT TYPE: Patent
LANGUAGE: English
ENTRY DATE: Entered STN: 7 Dec 2005
Last Updated on STN: 7 Dec 2005
AB The present invention makes it possible to **kill** both the cells and the **microorganisms** of edible and perishable plants and at the same time to cause the cellular resolution by autolytic enzymes, and to change undesirable characteristics for foods such as harshness, bitterness, astringency, grassiness and the like into desirable characteristics such as tastiness, sweetness, and **flavors.**
IT Major Concepts

Methods and Techniques; Foods

L112 ANSWER 9 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 2005:408913 BIOSIS
DOCUMENT NUMBER: PREV200510199562
TITLE: New insight into the biosynthesis and regulation of indole compounds in Arabidopsis thaliana.
AUTHOR(S): Hansen, Bjarne Gram; Halkier, Barbara Ann [Reprint Author]
CORPORATE SOURCE: Royal Vet and Agr Univ, Dept Plant Biol, Plant Biochem Lab, 40 Thorvaldsensvej, DK-1871 Frederiksberg C, Denmark
bah@kvl.dk
SOURCE: Planta (Berlin), (JUL 2005) Vol. 221, No. 5, pp. 603-606.
CODEN: PLANAB. ISSN: 0032-0935.
DOCUMENT TYPE: Article
LANGUAGE: English
ENTRY DATE: Entered STN: 12 Oct 2005
Last Updated on STN: 12 Oct 2005

AB In spite of their silent and sessile life, plants are dynamic organisms that have developed advanced defence strategies in their adaptation to the pressure of herbivores and pathogens. Natural plant products play an important role as chemical weapons in this warfare. Characteristic of cruciferous plants is the synthesis of nitrogen- and sulphur-rich compounds, such as glucosinolates (Mikkelsen et al. 2002) and indole alkaloids (Pedras et al. 2000). Glucosinolates are believed to be largely non-toxic, but upon tissue disruption, they are hydrolyzed by endogenous beta-thioglucosidases (myrosinases) (Rask et al. 2000) to primarily isothiocyanates and nitriles, which have many biological activities. These include not only important roles as repellents against herbivorous insects and **microorganisms**, but also as volatile **attraction** of specialized insects (Wittstock and Halkier 2002). For humans, these compounds serve as cancer-preventive agents, biopesticides, and **flavor** compounds (Talalay and Fahey 2001). Indole alkaloids are phytoalexins and production of specific alkaloids is usually limited to only a few species. Cruciferous plants include the model plant Arabidopsis, which produces the indole alkaloid camalexin. This review will focus on the central role of indole-3-acetaldoxime (IAOx) in the biosynthesis of indole glucosinolates, camalexin, and the phytohormone IAA.

IT Major Concepts
Biochemistry and Molecular Biophysics
IT Chemicals & Biochemicals
nitrogen; sulphur; indole alkaloids; IAA; glucosinolates; phytoalexins; camalexin; isothiocyanates; biopesticides; nitriles; beta-thioglucoside; myrosinase; indole-3-acetaldoxime

L112 ANSWER 10 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 2005:135088 BIOSIS
DOCUMENT NUMBER: PREV200500134580
TITLE: Conversion of citron (Citrus junos) peel oil by Enterobacter agglomerans.
AUTHOR(S): Park, Yeon Jin; Kim, In Cheol; Baek, Hyung Hee; Bang, Ok-Kyun; Chang, Hae Choon [Reprint Author]
CORPORATE SOURCE: Dept Food and Nutr, Chosun Univ, Kwangju, 501759, South Korea
hcchang@mail.chosun.ac.kr
SOURCE: Journal of Microbiology and Biotechnology, (December 2004) Vol. 14, No. 6, pp. 1275-1279. print.
ISSN: 1017-7825.
DOCUMENT TYPE: Article

LANGUAGE: English
ENTRY DATE: Entered STN: 6 Apr 2005
Last Updated on STN: 6 Apr 2005

AB Citron peel oil was extracted from citron (Citrus junos) fruit by steam distillation, and was used as starting material for **microbial** conversion to synthesize **attractive flavor** compounds by using Enterobacter agglomerans 6L. E. agglomerans was isolated from citron peel and was able to metabolize the citron peel oil and grew well (A600: 3.0) on the citron peel oil as the sole carbon source. Multiple terpene metabolites were produced by E. agglomerans 6L on M9 salt media with citron oil vapor. The identified bioconversion products from the. citron peel oil included trans-2-decenal, octanol, delta-valerolactone, gamma-valerolactone, cryptone, hydroxycitronellol, cuminol, and gamma-dodecalactone.

IT Major Concepts
Biochemistry and Molecular Biophysics; Foods; Horticulture (Agriculture); Reproductive System (Reproduction)

IT Parts, Structures, & Systems of Organisms
fruit: reproductive system

IT Chemicals & Biochemicals
carbon; cryptone; cuminol; delta-valerolactone; **flavor** compound; gamma-dodecalactone; gamma-valerolactone; hydroxycitronellol; octanol; peel oil; salt; terpene metabolite; trans-2-decenal

L112 ANSWER 11 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 2005:133 BIOSIS
DOCUMENT NUMBER: PREV200500000859
TITLE: Effects of inoculum conditions on growth of hairy roots of Panax ginseng C.A. Meyer.
AUTHOR(S): Jeong, Gwi-Taek; Park, Don-Hee [Reprint Author]; Ryu, Hwa-Won; Hwang, Baik; Je-Chang, W..
CORPORATE SOURCE: Fac Appl Chem Engn, Chonnam Natl Univ, Kwangju, 500757, South Korea
dhpark@chonnam.ac.kr
SOURCE: Applied Biochemistry and Biotechnology, (Spring 2004) Vol. 113-116, No. Spring, pp. 1193-1203. print.
ISSN: 0273-2289 (ISSN print).
DOCUMENT TYPE: Article
LANGUAGE: English
ENTRY DATE: Entered STN: 16 Dec 2004
Last Updated on STN: 16 Dec 2004

AB Plants have a potential to produce a large number of important metabolites such as pharmaceuticals, food additives, pigments, **flavors**, fragrances, and fine chemicals. Large-scale plant cell and tissue cultures for producing useful products has been considered an **attractive** alternative to whole plant extraction for obtaining valuable chemicals. In plant cell and tissue cultures, cell growth and metabolite production are influenced by nutritional and environmental conditions as well as physical properties of the culture system. To obtain a high growth rate of plant cell and tissue cultures, the culture conditions should be maintained at an optimum level. We studied the relationship between inoculum conditions and the growth of Panax ginseng hairy root culture, and found that the growth rate varied with the inoculum conditions such as the number of root tips, the length of root tips, the part of root tips, and the inoculum size and age of hairy roots.

IT Major Concepts
Biochemistry and Molecular Biophysics; Bioprocess Engineering; Cell Biology; Metabolism; Methods and Techniques

IT Parts, Structures, & Systems of Organisms

cells; root tips
IT Diseases
hairy root: bacterial disease
IT Chemicals & Biochemicals
metabolites: production; secondary metabolites: applications, production

L112 ANSWER 12 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 2003:378367 BIOSIS
DOCUMENT NUMBER: PREV200300378367
TITLE: Microbiologically stable sauce emulsion.
AUTHOR(S): Gimelli, Kenneth [Inventor, Reprint Author]; Bauer, Roland [Inventor]; Caravetta, Dominic [Inventor]; Kochakji, Daniel J. [Inventor]; Luther, Stephanie [Inventor]
CORPORATE SOURCE: Congers, NY, USA
ASSIGNEE: Lipton, division of Conopco, Inc.
PATENT INFORMATION: US 6596336 20030722
SOURCE: Official Gazette of the United States Patent and Trademark Office Patents, (July 22 2003) Vol. 1272, No. 4. http://www.uspto.gov/web/menu/patdata.html. e-file.
ISSN: 0098-1133 (ISSN print).
DOCUMENT TYPE: Patent
LANGUAGE: English
ENTRY DATE: Entered STN: 13 Aug 2003
Last Updated on STN: 13 Aug 2003
AB A stable acidified, emulsified sauce containing preservatives, very high solids and salt is taught. The emulsion has selected emulsifiers and starches to result in good initial emulsification and good further dilution characteristics. The components of the sauce including solids, salt and preservatives, have been selected to achieve a 5 log **microbiological kill** on storage at ambient temperature without pasteurization and without adversely affecting the fresh **flavor** or the product.
IT Major Concepts
Foods
IT Chemicals & Biochemicals
preservatives: food additive

L112 ANSWER 13 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 2003:359220 BIOSIS
DOCUMENT NUMBER: PREV200300359220
TITLE: Consumption capacity for a fat-based supplement spread among second-semester Guatemalan infants.
AUTHOR(S): Orozco, Monica N. [Reprint Author]; Ventura, Ingrid L.; Solomons, Noel W.; Briend, Andre
CORPORATE SOURCE: CeSSIAM, 17 Ave. 16-89 zona 11 Interior, Guatemala City, Guatemala, 01011, Guatemala
cessiam@guate.net; cessiam@guate.net; cessiam@guate.net; brienda@cnam.fr
SOURCE: FASEB Journal, (March 2003) Vol. 17, No. 4-5, pp. Abstract No. 438.14. http://www.fasebj.org/. e-file.
Meeting Info.: FASEB Meeting on Experimental Biology: Translating the Genome. San Diego, CA, USA. April 11-15, 2003. FASEB.
ISSN: 0892-6638 (ISSN print).
DOCUMENT TYPE: Conference; (Meeting)
Conference; Abstract; (Meeting Abstract)
LANGUAGE: English

ENTRY DATE: Entered STN: 6 Aug 2003
Last Updated on STN: 6 Aug 2003

AB Since fat-based spreads are anhydrous, they are highly resistant to the **microbiological** contamination that affects food products in the tropics, making them **attractive** as potential vehicles for micronutrient supplements. A convenience sample of 120 low-income infants, aged 6 to 11 mo, 60 each in rural and urban settings, were enrolled to evaluate capacity to consume a chocolate-**flavored** spread on first exposure. Infants were offered a 20 g aliquot, without additional foods, and then offered additional amounts up to 90 g total. The range of spread consumed was 0-39 g (median 7.4 g). In each geographic group, and overall, 60% of children accepted less than 10 g, 25% from 10 to 19.9 g, and 15% consumed 20 g or more. When divided by ascending 2-mo age-groups, no age-effect was observed. In a sub-study on 8 children, aged 6 to 11 mo, for a trial of three successive attempts to induce the 20 g consumption of the spread; the median intake was 7 g on first presentation; 11 g on the second one, and 5.5 g on third presentation. Overall, 88% of the infants accepted 10 g or more of the spread on at least one occasion and 50% reached a 20 g intake at least once in the three presentations. We conclude that the target dosage of micronutrients will have to be packed into <20 g of spread to produce consistent exposures of recommended intakes in a supplement to Guatemalan infants. Financed by Nutriset Co., Malaunay, France.

IT Major Concepts
Foods; Infection; Nutrition; Pediatrics (Human Medicine, Medical Sciences)

IT Chemicals & Biochemicals
micronutrient

L112 ANSWER 14 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN

ACCESSION NUMBER: 1998:260928 BIOSIS
DOCUMENT NUMBER: PREV199800260928
TITLE: Antimicrobial functions of spices: Why some like it hot.
AUTHOR(S): Billing, Jennifer [Reprint author]; Sherman, Paul W.
CORPORATE SOURCE: 191 Quail Hollow Lane, East Amherst, NY 14051, USA
SOURCE: Quarterly Review of Biology, (March, 1998) Vol. 73, No. 1, pp. 3-49. print.
CODEN: QRBIAK. ISSN: 0033-5770.
DOCUMENT TYPE: Article
LANGUAGE: English
ENTRY DATE: Entered STN: 9 Jun 1998
Last Updated on STN: 9 Jun 1998

AB Although spices have been important for centuries in food preparation throughout the world, patterns of spice use differ considerably among cultures and countries. What factors underlie these differences? Why are spices used at all? To investigate these questions, we quantified the frequency of use of 43 spices in the meat-based cuisines of the 36 countries for which we could locate traditional cookbooks. A total of 4578 recipes from 93 cookbooks was analysed. We also compiled information on the temperature and precipitation in each country, the ranges of spice plants, and the antibacterial properties of each spice. These data were used to investigate the hypothesis that spices inhibit or **kill** food-spoilage **microorganisms.** In support of this is the fact that spice plant secondary compounds are powerful antimicrobial (i.e., antibacterial and antifungal) agents. As mean annual temperatures (an indicator of relative spoilage rates of unrefrigerated foods) increased, the proportion of recipes containing spices, number of spices per recipe, total number of spices used, and use of the most potent antibacterial spices all increased, both within and among countries. Likewise, the

estimated fraction of bacterial species inhibited per recipe in each country was positively correlated with annual temperature, Several alternative hypotheses were considered-that spices provide macronutrients, disguise the taste and smell of spoiled foods, or increase perspiration and thus evaporative cooling; it also is conceivable that spice use provides no benefits. However, none of these four alternatives was well supported by our data. The proximate reason spices are used obviously is to enhance food palatability. But the ultimate reason is most likely that spices help cleanse foods of pathogens and thereby contribute to the health, longevity and reproductive success of people who find their flavours enjoyable.

IT Major Concepts
Foods

L112 ANSWER 15 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN

ACCESSION NUMBER: 1996:187889 BIOSIS
DOCUMENT NUMBER: PREV199698744018
TITLE: St. Johns: A round white potato variety for fresh market.
AUTHOR(S): Reeves, A. F. [Reprint author]; Porter, G. A.; Manzer, F. E.; Work, T. M.; Davis, A. A.; Hensel, D. R.; Shumaker, J. R.
CORPORATE SOURCE: Univ. Maine Orono, Aroostook Farm, 59 Houlton Rd., Presque Isle, ME 04769, USA
SOURCE: American Potato Journal, (1996) Vol. 73, No. 2, pp. 89-98. CODEN: APOJAY. ISSN: 0003-0589.
DOCUMENT TYPE: Article
LANGUAGE: English
ENTRY DATE: Entered STN: 29 Apr 1996
Last Updated on STN: 29 Apr 1996

AB The St. Johns potato variety is high-yielding and late-maturing with **attractive**, round to oblong, white-skinned, white-fleshed tubers with medium-shallow eyes. Its major use is expected to be as a maincrop tablestock variety. Taste panels rated St. Johns better than or equal to Katahdin in texture, color, mealiness, and **flavor.** St. Johns tubers do not show the net necrosis caused by potato leafroll virus, and are resistant to golden nematode, corky ringspot, hollow heart, and blackspot bruising. St. Johns is also moderately resistant to greening, shatter bruise, verticillium wilt, early blight, common scab, the common race of late blight, leafroll, Fusarium sambucinum (dry rot) and Erwinia carotovora (soft rot), although some breakdown has been reported in commercial storages. Symptoms of leafroll virus infection are somewhat difficult to detect.

IT Major Concepts
Foods; Genetics; Horticulture (Agriculture); Infection; **Microbiology**; Pathology; Physiology

L112 ANSWER 16 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN

ACCESSION NUMBER: 1994:255719 BIOSIS
DOCUMENT NUMBER: PREV199497268719
TITLE: Fermented meat products.
AUTHOR(S): Luecke, Friedrich-Karl
CORPORATE SOURCE: Microbiol. Lab., FB Haushalt and Ernaehrung, Fachhochschulde Fulda, P.O. Box 1269, D-36012 Fulda, Germany
SOURCE: Food Research International, (1994) Vol. 27, No. 3, pp. 299-307. CODEN: FORIEU. ISSN: 0963-9969.
DOCUMENT TYPE: Article

General Review; (Literature Review)
LANGUAGE: English
ENTRY DATE: Entered STN: 8 Jun 1994
Last Updated on STN: 14 Jul 1994

AB This paper provides general information on the fermentation of meat, the types and manufacture of the resulting products, the microorganisms involved and the factors affecting microbial activity. Subsequently, recent developments in the following three main research fields are reviewed: (i) Instrumental control of meat fermentation: Sensors for continuous measurement of fermentation parameters such as pH, water activity and weight loss of fermenting meats have been developed, making the on-line control of the fermentation climate feasible. This could lead to a marked reduction in fermentation time and costs without affecting product quality. (ii) Selection of antagonistic lactic starter cultures: Such cultures, ideally, would **kill** rather than inhibit pathogens, not only in fermented meats sensu stricto but possibly also in non-fermented products such as sliced perishable meats. (iii) Role of **microorganisms** in flavour development: A better understanding of the effect of **microorganisms** (in particular Micrococcaceae and their ability to scavenge oxygen, destroy peroxides and hydrolyze lipids and proteins), meat enzymes and non-enzymic reactions on aroma and flavour of fermented meat is required to maintain a large diversity of fermented meats and to improve their sensory quality and shelf life.

IT Major Concepts
Enzymology (Biochemistry and Molecular Biophysics); Foods
IT Chemicals & Biochemicals
LACTIC ACID

L112 ANSWER 17 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 1984:155707 BIOSIS
DOCUMENT NUMBER: PREV198427072199; BR27:72199
TITLE: PEACH BREEDING IN MISSOURI USA.
AUTHOR(S): HANSON K W [Reprint author]; HAAG M A
CORPORATE SOURCE: STATE FRUIT EXPERIMENT STATION, SOUTHWEST MO STATE UNIV, ROUTE 3, BOX 63, MOUNTAIN GROVE, MO 65711, USA
SOURCE: Hortscience, (1984) Vol. 19, No. 3 SECT. 2, pp. 542.
Meeting Info.: 81ST ANNUAL MEETING OF THE AMERICAN SOCIETY FOR HORTICULTURAL SCIENCE AND THE 29TH ANNUAL MEETING OF THE CANADIAN SOCIETY FOR HORTICULTURAL SCIENCE, VANCOUVER, B.C., CANADA, AUG. 3-9, 1984. HORTSCIENCE.
CODEN: HJHSAR. ISSN: 0018-5345.
DOCUMENT TYPE: Conference; (Meeting)
FILE SEGMENT: BR
LANGUAGE: ENGLISH
IT Major Concepts
Development; Foods; Genetics; Horticulture (Agriculture); Infection; Pathology; Reproduction

L112 ANSWER 18 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 1983:283418 BIOSIS
DOCUMENT NUMBER: PREV198376040910; BA76:40910
TITLE: USE OF SALT TOLERANT LACTIC-ACID **BACTERIA** FOR MANUFACTURE OF WHITE PICKLED CHEESE DOMIATI RIPENED WITHOUT SALTED WHEY IN SEALED POLY ETHYLENE POUCHES.
AUTHOR(S): EL-GENDY S M [Reprint author]; ABDEL-GALIL H; SHAHIN Y; HEGAZI F Z
CORPORATE SOURCE: DEP FOOD SCI, UNIV ASSIUT, ASSIUT, EGYPT
SOURCE: Journal of Food Protection, (1983) Vol. 46, No. 4, pp.

335-338.
CODEN: JFPRDR. ISSN: 0362-028X.
DOCUMENT TYPE: Article
FILE SEGMENT: BA
LANGUAGE: ENGLISH
AB White pickled cheeses of the Domiati type were made from a 1:1 mixture of raw cows' and buffaloes' milk (5.5% fat) with and without heating momentarily to 72° C. To cheese milk were added 6.5% salt + 2% Lactobacillus casei ssp. pseudoplantarum 333C starter, 9% salt + 2% L. casei starter, 9% salt + 2% Pediococcus sp. 452 starter, 9% salt + 2% Leuconostoc paramesenteroides II47 starter; control cheeses were made from raw milk with 6.5 or 9% salt. Finished cheeses were sealed in polyethylene pouches without salted whey and ripened at ambient temperature (10-25° C) for up to 5 mo. Pouch cheeses ripened without salted whey were generally **attractive**, uniformly creamy in color, had a firm body, waxy buttery smooth texture and a pleasant **flavor**. Milk with 6.5% salt appeared to be preferable to milk with 9% salt for making the cheese. The highest organoleptic scores were achieved by cheese made from milk heated momentarily to 72° C and which received 6.5% salt and 2% L. casei starter. Inoculation of raw and heated milk containing 9% salt with L. casei ssp. pseudoplantarum 333C, Pediococcus sp. 452 or L. paramesenteroides II47 improved cheese **flavor**. Limburger cheese **flavor** was encountered occasionally and yeasty **flavor** most frequently. All cheeses had high DM [dry matter], fat, total and soluble N, and amino acid N, with only little loss of their nutritive constituents when compared with reported values for cheese ripened in the normal way. Increasing the salt percentage in cheese milk reduced the total protein recovered in cheese. None of the cheese components examined seemed to be associated with high **flavor** scores. No correlation could be established between the number and types of lactic acid bacteria found and **flavor** intensity.
IT Major Concepts
Foods; Metabolism; Physiology

L112 ANSWER 19 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 1979:128820 BIOSIS
DOCUMENT NUMBER: PREV197967008820; BA67:8820
TITLE: AMERICAN CHEMICAL SOCIETY SYMPOSIUM SERIES NO 67 **FLAVOR** CHEMISTRY OF ANIMAL FOODS SYMPOSIUM AT THE 174TH MEETING OF THE AMERICAN CHEMICAL SOCIETY CHICAGO ILLINOIS USA AUGUST 29 1977.
AUTHOR(S): BULLARD R W
SOURCE: ACS Symp. Ser., (1978) pp. 175. ACS Symposium Series.
Publisher: Series: ACS Symposium Series.
Meeting Info.: ACS (AM CHEM SOC) SYMP SER.
CODEN: ACSMC8. ISSN: 0097-6156.
DOCUMENT TYPE: Book
Conference; (Meeting)
FILE SEGMENT: BA
LANGUAGE: ENGLISH
AB This volume presents a broad coverage of animal foods, from the standpoint of various disciplines and individual animal species. Ten chapters review progress in research, food preference behavior and its testing, fractions of estrus urine **attractiveness** to coyotes, **bacterial** action and chemical signaling, taste and smell, carnivore taste systems, foods for food-producing animals and pets, and repellants to protect crops. Also included is a subject index. Individual chapters are indexed in BIORESEARCH INDEX.

IT Major Concepts
Behavior; Communication; Endocrine System (Chemical Coordination and Homeostasis); Nutrition; Sense Organs (Sensory Reception)

L112 ANSWER 20 OF 31 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 1979:141639 BIOSIS
DOCUMENT NUMBER: PREV197967021639; BA67:21639
TITLE: ROLE OF ACETALDEHYDE IN METABOLISM A REVIEW PART 2 THE METABOLISM OF ACETALDEHYDE IN CULTURED DAIRY PRODUCTS.
AUTHOR(S): LEES G J [Reprint author]; JAGO G R
CORPORATE SOURCE: RUSSELL GRIMWADES SCH BIOCHEM, UNIV MELB, PARKVILLE, VICTORIA 3052, AUST
SOURCE: Journal of Dairy Science, (1978) Vol. 61, No. 9, pp. 1216-1224.
CODEN: JDSCAE. ISSN: 0022-0302.
DOCUMENT TYPE: Article
FILE SEGMENT: BA
LANGUAGE: ENGLISH
AB Acetaldehyde, a product of the metabolism of **microorganisms** used in the manufacture of cultured dairy products, has **attracted** considerable interest because of its association with the development of desirable **flavor** and of **flavor** defects in these products. These microorganisms which form varying amounts of acetaldehyde and ethanol during growth contain enzymes which catalyze the formation of acetaldehyde from carbohydrate, protein or nucleic acid sources. The enzyme activities of the lactic acid bacteria are reviewed in the light of their role in intermediary metabolism.
IT Major Concepts
Enzymology (Biochemistry and Molecular Biophysics); Foods; Metabolism; Physiology

L112 ANSWER 21 OF 31 MEDLINE on STN
ACCESSION NUMBER: 2002052655 MEDLINE
DOCUMENT NUMBER: PubMed ID: 11743758
TITLE: Naturally occurring anti-Salmonella agents.
AUTHOR: Kubo I; Fujita K
CORPORATE SOURCE: Department of Environmental Science, Policy and Management, University of California, Berkeley, California 94720-3112, USA.. ikubo@uclink4.berkeley.edu
SOURCE: Journal of agricultural and food chemistry, (2001 Dec) 49 (12) 5750-4.
Journal code: 0374755. ISSN: 0021-8561.
PUB. COUNTRY: United States
DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Priority Journals
ENTRY MONTH: 200202
ENTRY DATE: Entered STN: 20020125
Last Updated on STN: 20020227
Entered Medline: 20020226
AB Polygodial and (2E)-hexenal were found to possess antibacterial activity against Salmonella choleraesuis with the minimum bactericidal concentrations (MBC) of 50 microg/mL (0.17 mM) and 100 microg/mL (0.98 mM), respectively. The time **kill** curve study showed that these two alpha,beta-unsaturated aldehydes were bactericidal against this food-borne bacterium at any stage of growth. However, they showed different effects on the growth of S. choleraesuis. The combination of polygodial and anethole exhibited strong synergism on their bacteriostatic action but only marginal synergism on their bactericidal action.

CT *Aldehydes: PD, pharmacology
*Anisoles: PD, pharmacology
***Anti-Bacterial Agents: PD, pharmacology**
Flavoring Agents: PD, pharmacology
Food Microbiology
Kinetics
Microbial Sensitivity Tests
Research Support, Non-U.S. Gov't
*Salmonella: DE, drug effects
Salmonella: GD, growth & development

L112 ANSWER 22 OF 31 MEDLINE on STN
ACCESSION NUMBER: 1999441789 MEDLINE
DOCUMENT NUMBER: PubMed ID: 10513631
TITLE: The marked inhibition of the bitter taste of Polymyxin B sulfate and trimethoprim x sulfamethoxazole by flavored BMI-60 in pediatric patients.
AUTHOR: Saito M; Hoshi M; Igarashi A; Ogata H; Edo K
CORPORATE SOURCE: Pharmacy, Fukushima Medical University Hospital, Japan.
SOURCE: Biological & pharmaceutical bulletin, (1999 Sep) 22 (9) 997-8.
Journal code: 9311984. ISSN: 0918-6158.
PUB. COUNTRY: Japan
DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Priority Journals
ENTRY MONTH: 199911
ENTRY DATE: Entered STN: 20000111
Last Updated on STN: 20000111
Entered Medline: 19991124

AB Taste acceptability of ground Polymyxin B sulfate and Bactramin C tablets was examined when flavored BMI-60, a food additive, was added. Both adult and child volunteers found the bitter taste of the two drugs markedly inhibited, making it clinically useful. Noncompliance, due to this bitterness, was improved using flavored BMI-60. The most striking characteristic of flavored BMI-60 is the ease of preparation compared with the manufacture of other hospital pharmaceuticals such as jelly, gummi and candy done to mask bitterness.

CT Adult
Anti-Infective Agents: PD, pharmacology
Child
Child, Preschool
Drug Interactions
***Flavoring Agents: PD, pharmacology**
Humans
*Polymyxin B: PD, pharmacology
*Taste: DE, drug effects
*Trimethoprim-Sulfamethoxazole Combination: PD, pharmacology

L112 ANSWER 23 OF 31 MEDLINE on STN
ACCESSION NUMBER: 1998260574 MEDLINE
DOCUMENT NUMBER: PubMed ID: 9598212
TITLE: Photochemical reactions of **flavor** compounds.
AUTHOR: Chen C W; Ho C T
CORPORATE SOURCE: Department of Food Science, Cook College, New Jersey Agricultural Experiment Station, Rutgers 08903, USA.
SOURCE: Advances in experimental medicine and biology, (1998) 434 341-55. Ref: 49
Journal code: 0121103. ISSN: 0065-2598.
PUB. COUNTRY: United States

DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
General Review; (REVIEW)
(REVIEW, TUTORIAL)
LANGUAGE: English
FILE SEGMENT: Priority Journals
ENTRY MONTH: 199807
ENTRY DATE: Entered STN: 19980811
Last Updated on STN: 19980811
Entered Medline: 19980728

AB Photochemical reaction is a chemical reaction which is initiated by light. In addition to light, photosensitizer and oxygen are the two important factors which contribute to the formation of photochemical products. In this contribution, photochemical reactions of **flavor** compounds are classified into four categories according to the factors of photosensitizer and oxygen. Photochemical reaction with or without sensitizer in the absence of oxygen and unsensitized photochemical reaction in the presence of oxygen usually involve free radical reactions; while in the presence of oxygen and sensitizer, the singlet oxygen can be generated that then reacts with **flavor** compounds which contain double **bonds** to give the oxygenated products.

CT Dimerization
***Flavoring Agents: CH, chemistry**
***Flavoring Agents: RE, radiation effects**
Free Radicals: CH, chemistry
Isomerism
Oxidation-Reduction
Oxygen: CH, chemistry
Photochemistry
Photosensitizing Agents: CH, chemistry
Reactive Oxygen Species

L112 ANSWER 24 OF 31 MEDLINE on STN
ACCESSION NUMBER: 93055535 MEDLINE
DOCUMENT NUMBER: PubMed ID: 1331201
TITLE: A model for studying the effects of mouthrinses on de novo plaque formation.
AUTHOR: Ramberg P; Furuichi Y; Lindhe J; Gaffar A
CORPORATE SOURCE: Department of Periodontology, Faculty of Dentistry, University of Gothenburg, Sweden.
SOURCE: Journal of clinical periodontology, (1992 Aug) 19 (7) 509-20.
Journal code: 0425123. ISSN: 0303-6979.
PUB. COUNTRY: Denmark
DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Dental Journals; Priority Journals
ENTRY MONTH: 199212
ENTRY DATE: Entered STN: 19930122
Last Updated on STN: 19970203
Entered Medline: 19921217

AB The aim of the present study was to describe a 4-day no oral hygiene model to assess the pattern of de novo plaque formation and to use this model to appraise the potential of some mouthwash preparations to retard or inhibit plaque formation in the human dentition. 10 subjects were recruited for the trial. During a preparatory period, the participants were exposed to repeated professional plaque control and given oral hygiene instruction to eliminate signs of gingivitis. At the end of the preparatory period, each participant received a final professional tooth cleaning and was subsequently told to abstain from mechanical plaque control efforts for the next 4 days. They were asked to rinse twice daily for 60 s with 10 ml

varying test solutions. On Day 4, the volunteers were exposed to a new clinical examination and the presence and amount of plaque were examined by the use of the plaque index system (P1I). The participants were subsequently given a professional tooth cleaning and asked to exercise proper self performed plaque control during the next 10 days. A new test period was then initiated. 6 different mouthwash preparations were tested in each subject namely, (1) placebo (a negative control rinse), (2) Veadent mouthrinse, (3) Listerine mouthrinse, (4) 0.06% triclosan + polyvinyl phosphonic acid (PVPA), (5) 0.06% triclosan + phenolic flavor and (6) 0.12% chlorhexidine digluconate (a positive control rinse). The results from the study revealed that the mean P1I values for individuals, groups of teeth and tooth surfaces provide an adequate but gross overall estimation of the potential of a given mouthrinse to retard/inhibit plaque build up. More detailed information on the effects of the test rinses could be obtained by data describing the % distribution of different P1I score categories; a high frequency of score 0 describes the potential of a mouthrinse to maintain tooth surfaces free from plaque while a low frequency of score 2/3 describes the ability of a treatment to retard/prevent gross plaque formation. The plaque pattern displays finally allowed assessment of the magnitude of plaque prevention, in comparison to the positive and negative controls, that could be achieved by a given compound in various parts and surfaces of the dentition. In this model, all test rinses (i) were significantly more effective than the placebo rinse in retarding de novo plaque build up and (ii) had a minor effects on plaque build up in the maxillary molars and at the approximal surfaces. (ABSTRACT TRUNCATED AT 400 WORDS)

CT Adult
Alkaloids: AD, administration & dosage
Alkaloids: TU, therapeutic use
Anti-Infective Agents: AD, administration & dosage
Anti-Infective Agents: TU, therapeutic use
Bicuspid: PA, pathology
Chlorhexidine: AD, administration & dosage
Chlorhexidine: AA, analogs & derivatives
Chlorhexidine: TU, therapeutic use
*Dental Plaque: ET, etiology
Dental Plaque: PA, pathology
*Dental Plaque: PC, prevention & control
Dental Plaque Index
Drug Combinations
Erythrosine: DU, diagnostic use
Flavoring Agents: AD, administration & dosage
Flavoring Agents: TU, therapeutic use
Humans
Mandible
Maxilla
Models, Biological
Molar: PA, pathology
Mouthwashes: AD, administration & dosage
*Mouthwashes: TU, therapeutic use
Organophosphorus Compounds: AD, administration & dosage
Organophosphorus Compounds: TU, therapeutic use
Placebos
Polyvinyls: AD, administration & dosage
Polyvinyls: TU, therapeutic use
Salicylates: AD, administration & dosage
Salicylates: TU, therapeutic use
Terpenes: AD, administration & dosage
Terpenes: TU, therapeutic use
Triclosan: AD, administration & dosage

Triclosan: TU, therapeutic use

L112 ANSWER 25 OF 31 MEDLINE on STN
ACCESSION NUMBER: 76188972 MEDLINE
DOCUMENT NUMBER: PubMed ID: 1225772
TITLE: Monographs on fragrance raw materials.
AUTHOR: Opdyke D L
SOURCE: Food and cosmetics toxicology, (1975 Dec) 13 suppl 683-923.
Journal code: 0374623. ISSN: 0015-6264.
PUB. COUNTRY: ENGLAND: United Kingdom
DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Priority Journals
ENTRY MONTH: 197608
ENTRY DATE: Entered STN: 19900313
Last Updated on STN: 20000303
Entered Medline: 19760802

CT Alcohols
Aldehydes
Allergens: PD, pharmacology
Animals
Anti-Infective Agents: PD, pharmacology
Benzene Derivatives
Carboxylic Acids
Carcinogens: PD, pharmacology
Chemistry
Cycloparaffins
Ethers
***Flavoring Agents**
Flavoring Agents: ME, metabolism
Flavoring Agents: PD, pharmacology
Humans
Irritants: PD, pharmacology
Ketones
Lethal Dose 50
Maximum Allowable Concentration
Odors
Oils, Volatile
*Perfume
Perfume: AE, adverse effects
Perfume: TO, toxicity
Terpenes

L112 ANSWER 26 OF 31 MEDLINE on STN
ACCESSION NUMBER: 74121139 MEDLINE
DOCUMENT NUMBER: PubMed ID: 4205977
TITLE: Toxicological evaluation of certain food additives with a review of general principles and of specifications. Seventeenth report of the joint FAO-WHO Expert Committee on Food Additives.
AUTHOR: Anonymous
SOURCE: World Health Organization technical report series, (1974) 539 1-40.
Journal code: 7903212. ISSN: 0512-3054.
PUB. COUNTRY: Switzerland
DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Priority Journals
ENTRY MONTH: 197405
ENTRY DATE: Entered STN: 19900310

Last Updated on STN: 19900310
Entered Medline: 19740516

CT Animals
Anti-Infective Agents
Antioxidants
Drug Synergism
Emulsions
Evaluation Studies
Flavoring Agents
*Food: ST, standards
Food Additives: ME, metabolism
Food Additives: ST, standards
*Food Additives: TO, toxicity
Food Analysis
Food Contamination
Food Hypersensitivity
Food Preservation
Humans
International Agencies
Oils, Volatile
Surface-Active Agents
World Health Organization

L112 ANSWER 27 OF 31 MEDLINE on STN
ACCESSION NUMBER: 75020709 MEDLINE
DOCUMENT NUMBER: PubMed ID: 4418402
TITLE: Toxicological evaluation of certain food additives with a review of general principles and of specifications.
AUTHOR: Anonymous
SOURCE: FAO nutrition meetings report series, (1974) (53) 1-40.
Journal code: 0373227. ISSN: 0071-707X.
PUB. COUNTRY: Italy
DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Priority Journals
ENTRY MONTH: 197501
ENTRY DATE: Entered STN: 19900310
Last Updated on STN: 19970203
Entered Medline: 19750110

CT Alginates: TO, toxicity
Anti-Infective Agents: TO, toxicity
Antioxidants: TO, toxicity
Carrageenan: TO, toxicity
Cellulose: TO, toxicity
Ferrocyanides: ME, metabolism
Flavoring Agents: TO, toxicity
Food Additives: IM, immunology
Food Additives: ME, metabolism
*Food Additives: TO, toxicity
Hypersensitivity: ET, etiology
Pectins: TO, toxicity

L112 ANSWER 28 OF 31 EMBASE
ACCESSION NUMBER: 2004513715 EMBASE
TITLE: The composition, geographical variation and antimicrobial activity of Lippia javanica (Verbenaceae) leaf essential oils.
AUTHOR: Viljoen A.M.; Subramoney S.; Vuuren S.F.V.; Baser K.H.C.; Demirci B.

CORPORATE SOURCE: viljoenam@therapy.wits.ac.za
SOURCE: Journal of Ethnopharmacology, (4 Jan 2005) Vol. 96, No. 1-2, pp. 271-277.
Refs: 22
ISSN: 0378-8741 CODEN: JOETD7
PUBLISHER IDENT.: S 0378-8741(04)00448-9
COUNTRY: Ireland
DOCUMENT TYPE: Journal; Article
FILE SEGMENT: 030 Pharmacology
037 Drug Literature Index
LANGUAGE: English
SUMMARY LANGUAGE: English
ENTRY DATE: Entered STN: 20041228
Last Updated on STN: 20041228

AB Lippia javanica is widely distributed throughout South Africa where it is used extensively in traditional herbal preparations. An infusion of the leaves is commonly used as a decongestant for colds and coughs. A preliminary study indicated that the essential oil chemistry varies dramatically both within and between natural plant populations. As the antimicrobial activity may be directly related to the specific composition of the oil, the activity may also fluctuate. The aerial parts of Lippia javanica were collected from various localities in southern Africa to study the essential oil composition and the antimicrobial activity thereof. The hydrodistilled essential oils were analysed by GC/MS and a cluster analysis was performed on the essential oil dataset. From 16 samples (representing five natural populations), 5 chemotypes were identified; a myrcenone rich-type (36-62%), a carvone rich-type (61-73%), a piperitenone rich-type (32-48%), an ipsenone rich-type (42-61%) and a linalool rich-type (>65%). The myrcenone and linalool chemotypes have been mentioned in the literature but the carvone, ipsenone and piperitenone chemotypes have not previously been reported for Lippia javanica. Time **kill** studies were performed on three **microbial** respiratory isolates to document the scientific rationale of using Lippia to treat respiratory complaints in traditional herbal medicine. Klebsiella pneumoniae, Cryptococcus neoformans and Bacillus cereus showed reduction in microbial populations with the strongest bacteriostatic effect observed for Klebsiella pneumoniae.

CT Medical Descriptors:
antimicrobial activity
structure analysis
demography
medicinal plant
lippia javanica
South Africa
distillation
gas chromatography
mass spectrometry
cluster analysis
Cryptococcus neoformans
Bacillus cereus
Klebsiella pneumoniae
nonhuman
controlled study
article
Drug Descriptors:
*plant extract: AN, drug analysis
*plant extract: PD, pharmacology
***antiinfective agent: AN, drug analysis**
***antiinfective agent: PD, pharmacology**

*lippia javanica extract: AN, drug analysis
*lippia javanica extract: PD, pharmacology
*essential oil: AN, drug analysis
*essential oil: PD, pharmacology
myrcene
linalool
carvone
ipsenone
piperitenone
ketone derivative
unclassified drug

L112 ANSWER 29 OF 31 EMBASE

ACCESSION NUMBER: 2003467557 EMBASE
TITLE: Survival of Listeria monocytogenes on sliced cooked sausage after treatment with pediocin AcH.
AUTHOR: Mattila K.; Saris P.; Tyopponen S.
CORPORATE SOURCE: K. Mattila, Viikki Food Centre, Helsinki Science Park, Helsinki University, P.O. Box 27, FIN-00014 Helsinki, Finland. kirsi.mattila@helsinki.fi
SOURCE: International Journal of Food Microbiology, (31 Dec 2003) Vol. 89, No. 2-3, pp. 281-286.
Refs: 37
ISSN: 0168-1605 CODEN: IJFMDD
COUNTRY: Netherlands
DOCUMENT TYPE: Journal; Article
FILE SEGMENT: 004 Microbiology
LANGUAGE: English
SUMMARY LANGUAGE: English
ENTRY DATE: Entered STN: 20031204
Last Updated on STN: 20031204

AB A preparation with pediocin AcH bound to its heat-killed producer cells Lactobacillus plantarum WHE 92 (starter culture ALC01, Wisby, Denmark) by adjusting the pH of the preparation to 6.0 was studied for its effects against Listeria monocytogenes ATCC 7644 and (spoilage) lactic acid **bacteria** on sliced cooked sausage. The pediocin AcH preparation or 0.9% (w/w) NaCl dilution (as a control) were randomly distributed dropwise on the surface of the slices. Treated slices were vacuum-packed and stored at 6°C. **Microbiological** analysis and determination of pH values were performed after 3, 6, 9, 14 and 21 days of storage. Flavour of the sausages was evaluated after 7 and 11 days of storage. The pediocin preparation had effect ($p>0.05$) neither on the growth of lactic acid **bacteria**, on the pH value nor on the flavour of vacuum-packed sliced sausage during 21 days of storage compared to control. However, during 6 days of storage, the number of L. monocytogenes decreased from the initial level of 2.7 log cfu/g sausage to <2 log cfu/g, while on the control sausages the number of L. monocytogenes remained at the inoculated level. The numbers of L. monocytogenes remained at those levels to the end of storage period (21 days). However, the treated samples were determined to be Listeria positive, which indicates that the pediocin preparation was not efficient enough to **kill** all L. monocytogenes. .COPYRGT. 2003 Elsevier B.V. All rights reserved.

CT Medical Descriptors:
*Listeria monocytogenes
***bacterial survival**
*heat treatment
starter culture
pH measurement

lactic acid bacterium
chemical procedures
randomization
vacuum
food preservation
temperature dependence
flavor
cell growth
bacterial cell
inoculation
cell killing
meat
nonhuman
article
Drug Descriptors:
*acetylcholine derivative
*pediocin acetylcholine
***pediocin**
sodium chloride
unclassified drug

L112 ANSWER 30 OF 31 EMBASE COPYRIGHT (c) 2005 Elsevier B.V. All rights reserved on STN

ACCESSION NUMBER: 2003363579 EMBASE
TITLE: Osmitopsis asteriscoides (Asteraceae)-the antimicrobial activity and essential oil composition of a Cape-Dutch remedy.
AUTHOR: Viljoen A.; Van Vuuren S.; Ernst E.; Klepser M.; Demirci B.; Baser H.; Van Wyk B.-E.
CORPORATE SOURCE: A. Viljoen, Dept. of Pharmacy and Pharmacology, Faculty of Health Sciences, University of the Witwatersrand, Johannesburg, South Africa. viljoenam@therapy.wits.ac.za
SOURCE: Journal of Ethnopharmacology, (1 Oct 2003) Vol. 88, No. 2-3, pp. 137-143.
Refs: 26
ISSN: 0378-8741 CODEN: JOETD7
COUNTRY: Ireland
DOCUMENT TYPE: Journal; Article
FILE SEGMENT: 004 Microbiology
037 Drug Literature Index
LANGUAGE: English
SUMMARY LANGUAGE: English
ENTRY DATE: Entered STN: 20030925
Last Updated on STN: 20030925

AB The essential oil composition and antimicrobial activity of Osmitopsis asteriscoides, a medicinal plant used in traditional herbal preparations in South Africa has been investigated. Three different antimicrobial methods (disc diffusion, minimum inhibitory concentration by micro-titer plate and time-**kill** studies) were comparatively evaluated against Candida albicans, Staphylococcus aureus and Pseudomonas aeruginosa. A preliminary screening was done using the disc diffusion method on nine bacterial and four fungal isolates. Minimum inhibitory concentrations showed some correlation with the disc diffusion method. However, time-**kill** studies appear to be a more superior method for determining antimicrobial activity of volatile compounds such as essential oils. Two moderately susceptible and one resistant organism were selected to further demonstrate the variability between the three methods. The antimicrobial activity of the essential oil, tested by means of time-**kill** methodology at concentrations ranging from 0.5 to 2% (v/v) indicate a strong fungicidal activity against Candida albicans

and the oil was also found to be bacteriostatic against Staphylococcus aureus in a concentration-dependent manner. The essential oil rapidly reduced viable counts of Pseudomonas aeruginosa, but regrowth was noted after 240min. The results have been generated in duplicate in separate **microbiology** laboratories using different time-**kill** methods and the results are congruent. The two major essential oil components camphor and 1,8-cineole were investigated indicating the positive antimicrobial efficacy of 1,8-cineole independently and in combination with camphor. In addition to (-)-camphor and 1,8-cineole, 40 compounds were identified by GC-MS in the hydro-distilled essential oil. The high concentration of cineole and camphor and their synergistic effect is presented as a possible explanation for the traditional use of Osmitopsis asteriscoides for treating microbe-related illnesses.

CT Medical Descriptors:
antimicrobial activity
drug screening
minimum inhibitory concentration
drug diffusion
microtiter plate assay
Candida albicans
Staphylococcus aureus
Pseudomonas aeruginosa
drug sensitivity
concentration response
fungicidal activity
bactericidal activity
laboratory test
microbiological examination
drug efficacy
gas chromatography
mass spectrometry
distillation
infection
nonhuman
controlled study
article
Drug Descriptors:
*Osmitopsis asteriscoides extract: AN, drug analysis
*Osmitopsis asteriscoides extract: DV, drug development
*plant extract: AN, drug analysis
*plant extract: DV, drug development
***antiinfective agent: AN, drug analysis**
***antiinfective agent: DV, drug development**
*essential oil: CB, drug combination
*essential oil: DV, drug development
antifungal agent: DV, drug development
antibiotic agent: DV, drug development
camphor: CB, drug combination
camphor: DV, drug development
cineole: CB, drug combination
cineole: DV, drug development
pinene: DV, drug development
absinthol: DV, drug development
camphene: DV, drug development
sabinene: DV, drug development
myrcene: DV, drug development
terpinene: DV, drug development
limonene: DV, drug development
terpinolene: DV, drug development

hexanol: DV, drug development
salicylic acid methyl ester: DV, drug development
borneol: DV, drug development
carvone: DV, drug development
ascaridole: DV, drug development
spathulenol: DV, drug development
cuminaldehyde: DV, drug development
linalool: DV, drug development
verbenone: DV, drug development
myrtenol: DV, drug development
furanoid: DV, drug development
4 cymene: DV, drug development
chrysanthenone: DV, drug development
unindexed drug
unclassified drug

L112 ANSWER 31 OF 31 EMBASE COPYRIGHT (c) 2005 Elsevier B.V. All rights reserved on STN

ACCESSION NUMBER: 94158069 EMBASE
DOCUMENT NUMBER: 1994158069
TITLE: Bactericidal/permeability-increasing protein ameliorates acute lung injury in porcine endotoxemia.
AUTHOR: Vandermeer T.J.; Menconi M.J.; O'Sullivan B.P.; Larkin V.A.; Wang H.; Kradin R.L.; Fink M.P.
CORPORATE SOURCE: Dept. of Surgery, Beth Israel Hospital, 330 Brookline Ave.,Boston, MA 02215, United States
SOURCE: Journal of Applied Physiology, (1994) Vol. 76, No. 5, pp. 2006-2014.
ISSN: 8750-7587 CODEN: JAPHEV
COUNTRY: United States
DOCUMENT TYPE: Journal; Article
FILE SEGMENT: 002 Physiology
005 General Pathology and Pathological Anatomy
LANGUAGE: English
SUMMARY LANGUAGE: English
ENTRY DATE: Entered STN: 940622
Last Updated on STN: 940622

AB Bactericidal/permeability-increasing protein (BPI), a cationic protein isolated from human neutrophils, binds lipopolysaccharide (LPS), **kills** gram- negative **bacteria**, and neutralizes many of the effects of LPS in vitro and in vivo. We hypothesized that a recombinant 23-kDa NH2-terminal fragment of BPI (BPI23) would reduce acute lung injury in endotoxemic pigs. At -18 h, pigs received an intravenous priming dose of LPS (20 μg/kg). Anesthetized ventilated swine were randomized to receive 1) no further treatment (n = 4); 2) LPS (250 μg/kg over 50 min) and BPI23 (3-mg/kg bolus and 3 mg/kg over 60 min) (n = 6); or 3) LPS and thaumatin, a cationic protein devoid of LPS neutralizing activity that has a molecular mass and isoelectric point that are similar to that of BPI23 (n = 7). BPI23 treatment significantly ameliorated LPS-induced hypoxemia, functional upregulation of opsonin receptors on circulating phagocytes, and alveolitis but had no effect on the elaboration of tumor necrosis factor-α or thromboxane A2. The salutory effects of BPI23 on acute lung injury in endotoxemic pigs may be mediated, at least in part, by inhibition of direct activation of phagocytes by LPS.

CT Medical Descriptors:
*endotoxemia
*lung injury
animal model
animal tissue

arterial oxygen saturation
article
controlled study
isoelectric point
lung alveolitis
lung artery pressure
lung compliance
male
molecular weight
nonhuman
phagocyte
priority journal
swine
Drug Descriptors:
*protein
bactericidal permeability increasing protein
escherichia coli lipopolysaccharide
opsonin: EC, endogenous compound
ringer lactate solution
thaumatin
thromboxane a2: EC, endogenous compound
tumor necrosis factor alpha: EC, endogenous compound

L113 ANSWER 1 OF 13 HCAPLUS COPYRIGHT 2005 ACS on STN
ACCESSION NUMBER: 2005:1004168 HCAPLUS
DOCUMENT NUMBER: 143:292556
TITLE: Flavored medicaments to **deter** or **attract** and **kill** microorganisms
INVENTOR(S): **Lee, Clemie M.**
PATENT ASSIGNEE(S): USA
SOURCE: U.S. Pat. Appl. Publ., 3 pp.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2005202052	A1	20050915	US 2004-800824	20040315
PRIORITY APPLN. INFO.:			US 2004-800824	20040315

L113 ANSWER 2 OF 13 HCAPLUS COPYRIGHT 2005 ACS on STN
ACCESSION NUMBER: 2001:511920 HCAPLUS
DOCUMENT NUMBER: 135:298565
TITLE: Economic analysis of four triple regimens for the treatment of Helicobacter pylori-related peptic ulcer disease in in-patient and out-patient settings in Hong Kong
AUTHOR(S): You, J. H. S.; Lee, K. K. C.; Ho, S. S. S.; Sung, J. J. Y.; Kung, N. N. S.; Yung, M.; **Lee, C.**; Yee, G. C.
CORPORATE SOURCE: School of Pharmacy, Faculty of Medicine, The Chinese University of Hong Kong, Hong Kong, Peop. Rep. China
SOURCE: Alimentary Pharmacology and Therapeutics (2001), 15(7), 1009-1015
CODEN: APTHEN; ISSN: 0269-2813

PUBLISHER: Blackwell Science Ltd.
DOCUMENT TYPE: Journal
LANGUAGE: English
REFERENCE COUNT: 13 THERE ARE 13 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L113 ANSWER 3 OF 13 HCAPLUS COPYRIGHT 2005 ACS on STN
ACCESSION NUMBER: 2001:746465 HCAPLUS
DOCUMENT NUMBER: 136:128396
TITLE: British HIV association (BHIVA) guidelines for treatment of HIV-infected adults with antiretroviral therapy
AUTHOR(S): Pozniak, A.; Gazzard, B. G.; Churchill, D.; Johnson, M. A.; Williams, I.; Deutsch, J. C.; Gray, A.; Piliay, D.; Wiselka, M.; Moyle, G.; **Lee, C.**
CORPORATE SOURCE: BHIVA Executive Committee, Chelsea and Westminster Hospital, London, SW10 9NH, UK
SOURCE: HIV Medicine (2000), 1(2), 76-101
CODEN: HMIEAB; ISSN: 1464-2662
PUBLISHER: Blackwell Science Ltd.
DOCUMENT TYPE: Journal; General Review
LANGUAGE: English
REFERENCE COUNT: 131 THERE ARE 131 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L113 ANSWER 4 OF 13 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 1993:387402 BIOSIS
DOCUMENT NUMBER: PREV199396062702
TITLE: Linear programming and response surface methodology to optimize surimi gel texture.
AUTHOR(S): Chen, J. S.; **Lee, C. M.** [Reprint author]; Crapo, C.
CORPORATE SOURCE: Dep. Food Sci. Nutrition, Univ. Rhode Island, Kingston, RI 02881, USA
SOURCE: Journal of Food Science, (1993) Vol. 58, No. 3, pp. 535-538.
CODEN: JFDSAZ. ISSN: 0022-1147.
DOCUMENT TYPE: Article
LANGUAGE: English
ENTRY DATE: Entered STN: 23 Aug 1993
Last Updated on STN: 23 Aug 1993

L113 ANSWER 5 OF 13 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 1992:71492 BIOSIS
DOCUMENT NUMBER: PREV199293039947; BA93:39947
TITLE: FUNCTIONAL AND SENSORY PROPERTIES OF SALAD DRESSING CONTAINING FERMENTED PEANUT MILK.
AUTHOR(S): **LEE C** [Reprint author]; BEUCHAT L R
CORPORATE SOURCE: DEP FOOD SCI TECHNOL, UNIV GEORGIA AGRIC EXP STATION, GRIFFIN, GA 30223-1797, USA
SOURCE: Journal of Food Science, (1991) Vol. 56, No. 6, pp. 1664-1667.
CODEN: JFDSAZ. ISSN: 0022-1147.
DOCUMENT TYPE: Article
FILE SEGMENT: BA
LANGUAGE: ENGLISH
ENTRY DATE: Entered STN: 2 Feb 1992
Last Updated on STN: 2 Feb 1992

L113 ANSWER 6 OF 13 BIOSIS COPYRIGHT (c) 2005 The Thomson Corporation on STN
ACCESSION NUMBER: 1991:500460 BIOSIS
DOCUMENT NUMBER: PREV199192123420; BA92:123420
TITLE: CHANGES IN CHEMICAL COMPOSITION AND SENSORY QUALITIES OF PEANUT MILK FERMENTED WITH LACTIC ACID **BACTERIA**.
AUTHOR(S): **LEE C** [Reprint author]; BEUCHAT L R
CORPORATE SOURCE: DEP FOOD SCI AND TECHNOL, UNIV GA AGRIC EXP STN, GRIFFIN, GA 30223-1797, USA
SOURCE: International Journal of Food Microbiology, (1991) Vol. 13, No. 4, pp. 273-284.
CODEN: IJFMDD. ISSN: 0168-1605.
DOCUMENT TYPE: Article
FILE SEGMENT: BA
LANGUAGE: ENGLISH
ENTRY DATE: Entered STN: 12 Nov 1991
Last Updated on STN: 13 Nov 1991

L113 ANSWER 7 OF 13 MEDLINE on STN
ACCESSION NUMBER: 2000396975 MEDLINE
DOCUMENT NUMBER: PubMed ID: 10794637
TITLE: Production of seafood flavor from red hake (Urophycis chuss) by enzymatic hydrolysis.
AUTHOR: Imm J Y; **Lee C M**
CORPORATE SOURCE: Department of Food Science and Nutrition, University of Rhode Island, Kingston 02881, USA.
SOURCE: Journal of agricultural and food chemistry, (1999 Jun) 47 (6) 2360-6.
Journal code: 0374755. ISSN: 0021-8561.
PUB. COUNTRY: United States
DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Priority Journals
ENTRY MONTH: 200008
ENTRY DATE: Entered STN: 20000824
Last Updated on STN: 20000824
Entered Medline: 20000816

L113 ANSWER 8 OF 13 MEDLINE on STN
ACCESSION NUMBER: 1998324271 MEDLINE
DOCUMENT NUMBER: PubMed ID: 9661894
TITLE: Death of tumor cells after intracellular acidification is dependent on stress-activated protein kinases (SAPK/JNK) pathway activation and cannot be inhibited by Bcl-2 expression or interleukin 1beta-converting enzyme inhibition.
AUTHOR: Zanke B W; **Lee C**; Arab S; Tannock I F
CORPORATE SOURCE: Department of Medicine, The Princess Margaret Hospital and The Ontario Cancer Institute, Toronto, Canada..
zanke@oci.utoronto.ca
SOURCE: Cancer research, (1998 Jul 1) 58 (13) 2801-8.
Journal code: 2984705R. ISSN: 0008-5472.
PUB. COUNTRY: United States
DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Priority Journals
ENTRY MONTH: 199807
ENTRY DATE: Entered STN: 19980731
Last Updated on STN: 20000303
Entered Medline: 19980723

L113 ANSWER 9 OF 13 MEDLINE on STN
ACCESSION NUMBER: 1998077647 MEDLINE
DOCUMENT NUMBER: PubMed ID: 9415806
TITLE: Differential expression of ferritin heavy chain in THP-1 cells infected with Mycobacterium bovis BCG.
AUTHOR: Lim J S; Lee S H; Lee E; Kang Y; Kim J W; Kim J K; Kim H H; **Lee C**; Kim S J; Bai G H; Lee H G; Kim K D; Chung T W; Choe Y K
CORPORATE SOURCE: Korea Research Institute of Bioscience & Biotechnology, Taejon, Korea.
SOURCE: Biochemistry and molecular biology international, (1997 Dec) 43 (5) 981-8.
Journal code: 9306673. ISSN: 1039-9712.
PUB. COUNTRY: Australia
DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Priority Journals
ENTRY MONTH: 199802
ENTRY DATE: Entered STN: 19980224
Last Updated on STN: 19980224
Entered Medline: 19980211

L113 ANSWER 10 OF 13 MEDLINE on STN
ACCESSION NUMBER: 97434232 MEDLINE
DOCUMENT NUMBER: PubMed ID: 9288118
TITLE: Integrin regulation of polymorphonuclear leukocyte apoxis during hypoxia is primarily dependent on very late activation antigens 3 and 5.
AUTHOR: Leuenroth S; Isaacson E; **Lee C**; Keeping H; Simms H H
CORPORATE SOURCE: Brown University School of Medicine, Providence, R.I., USA.
CONTRACT NUMBER: AI33110 (NIAID)
GM53114 (NIGMS)
SOURCE: Surgery, (1997 Aug) 122 (2) 153-62.
Journal code: 0417347. ISSN: 0039-6060.
PUB. COUNTRY: United States
DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Abridged Index Medicus Journals; Priority Journals
ENTRY MONTH: 199710
ENTRY DATE: Entered STN: 19971013
Last Updated on STN: 19971013
Entered Medline: 19971002

L113 ANSWER 11 OF 13 MEDLINE on STN
ACCESSION NUMBER: 86160296 MEDLINE
DOCUMENT NUMBER: PubMed ID: 3955237
TITLE: Aggressive natural **killer** cell leukemia in an adult with establishment of an NK cell line.
AUTHOR: Fernandez L A; Pope B; **Lee C**; Zayed E
SOURCE: Blood, (1986 Apr) 67 (4) 925-30.
Journal code: 7603509. ISSN: 0006-4971.
PUB. COUNTRY: United States
DOCUMENT TYPE: (CASE REPORTS)
Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Abridged Index Medicus Journals; Priority Journals
ENTRY MONTH: 198605
ENTRY DATE: Entered STN: 19900321
Last Updated on STN: 19900321

Entered Medline: 19860514

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ACCESSION NUMBER: 2003083858 EMBASE
TITLE: Purification, characterization, and cDNA cloning of xylanase from fungus Trichoderma strain SY.
AUTHOR: Min S.Y.; Kim B.G.; **Lee C.**; Hur H.-G.; Ahn J.-H.
CORPORATE SOURCE: J.-H. Ahn, Dept. of Forest/Environmental Sci., Bio/Molecular Informatics Center, Konkuk University, Seoul 143-701, Korea, Republic of. jhahn@konkuk.ac.kr
SOURCE: Journal of Microbiology and Biotechnology, (2002) Vol. 12, No. 6, pp. 890-894.
Refs: 27
ISSN: 1017-7825 CODEN: JOMBES
COUNTRY: Korea, Republic of
DOCUMENT TYPE: Journal; Article
FILE SEGMENT: 004 Microbiology
LANGUAGE: English
SUMMARY LANGUAGE: English
ENTRY DATE: Entered STN: 20030306
Last Updated on STN: 20030306

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ACCESSION NUMBER: 90279024 EMBASE
DOCUMENT NUMBER: 1990279024
TITLE: Characterization of Thermoanaerobacter glucose isomerase in relation to saccharidase synthesis and development of single-step processes for sweetener production.
AUTHOR: **Lee C.**; Saha B.C.; Zeikus J.G.
CORPORATE SOURCE: Department of Biochemistry, Michigan State University,East Lansing, MI 48824, United States
SOURCE: Applied and Environmental Microbiology, (1990) Vol. 56, No. 9, pp. 2895-2901.
ISSN: 0099-2240 CODEN: AEMIDF
COUNTRY: United States
DOCUMENT TYPE: Journal; Article
FILE SEGMENT: 004 Microbiology
LANGUAGE: English
SUMMARY LANGUAGE: English
ENTRY DATE: Entered STN: 911213
Last Updated on STN: 911213

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